

CHÂTEAU VILLARS

2011



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	50,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	39 years
GRAPE VARIETIES:	72 % Merlot Noir 25 % Cabernet Franc 3 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 12 th to September 27 th . Traditional 24-day maceration with twice-daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months, 40 % new oak Bottled on March, 16 th , 2013.

CHARACTERISTICS:



Guide Hachette 2015*

In 1991, Thierry Gaudrie came back to the family estate after working as an oenology consultant in the area of Blaye. He contributed a lot to making a model out of this winery of 30 ha, which had been in the family for two centuries. A charming ruby color dresses this expressive and intensive 2011, dominated by red and black candied fruit, reminiscence of the very dry spring in this vintage. In the mouth, the wine is just as full of fruit, underlined by spices. Round flesh and beautiful, ripe tannins. Harmonious and delicious.

Silver Medal at the World Contest of Brussels 2016.

FOOD MATCHES:

Serve to veal shanks with paprika.
Serving temperature: 16 °C
Drinking window: 2017 to 2025