

CHÂTEAU VILLARS

2012



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	64,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	34 years
GRAPE VARIETIES:	76 % Merlot Noir 21 % Cabernet Franc 3 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from October 1 st to October 16 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 April, 11 th , 2014.

CHARACTERISTICS:



Guide Hachette 2016*

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.

This vintage which was aged in barrels (with 40% new oak), consists of Merlot (76%) and some Cabernet Franc as well as a pinch of Cabernet Sauvignon. Deep red colour. The nose opens as you air the wine, and shows us floral, peppery and slightly toasted notes. After a smooth and fine first impression in the mouth, the palate presents a good tannin structure with spicy and roasted aromas. Nice, long lasting final.

TASTING:

Serving temperature: 16 °C
Drinking window: 2016 to 2024