

CHÂTEAU VILLARS

2013



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	9,600 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	35 years
GRAPE VARIETIES:	86 % Merlot Noir 10 % Cabernet Franc 4 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from October 2 nd to October 9 th . Traditional 21-day maceration with twice-daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months. Bottled on March 24 th , 2015.
CHARACTERISTICS:	Guide Hachette 2017 This is the « Grand Vin » of the winery, used to appear in our guide, and consisting of 86% Merlot, completed by Cabernet Franc and a hint of Cabernet Sauvignon. It represents 20 ha of the vineyard, and for one year it is aged in barrels. The 2013 vintage has a very low quantity – maybe the price to pay for the quality ? Deep and intensive colour. Very expressive nose with delicious flavours of biscuit, vanilla, ripe black berries and a touch of coconut. In the mouth a beautiful volume with tight tannins. The final seems austere because of the strong wood. Leave it some time in your cellar. 2019 – 2023. Serve with prime rib.
TASTING:	Serving temperature: 16 °C Drinking window: 2017 to 2023

