

CHÂTEAU VILLARS

2014



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| COMMUNE: | Saillans |
| APPELLATION: | Fronsac |
| VINEYARD SURFACE: | 20 hectares |
| PRODUCTION: | 50,000 bottles |
| SOIL: | Clay and limestone |
| AGE OF VINEYARD: | 36 years |
| GRAPE VARIETIES: | 82 % Merlot Noir 14 % Cabernet Franc 4 % Cabernet Sauvignon |
| VINIFICATION: | Manual harvest from September 26 th to October 8 th . Traditional 22-day maceration with twice-daily pump-over Fermentation temperature : 28 °C |
| MATURATION: | 100 % barrel-aged for 12 months, 40% new oak Origin of oak: Allier Bottled on April, 28 th , 2016. |
| CHARACTERISTICS: | Guide Hachette 2018** Coup de Cœur ♥ Merlot (82%) and the two Cabernets are united for their best in this strong and very long wine with tight and dense tannins. A dark and deep mouth, a complex and harmonious nose with red and black fruits, under wood, smoked oak and mokka. Broad, rich, explosive and crunchy fruit combined to a delicate, slightly toasted wood taste. A major Fronsac which time will make even better. 2020 – 2027. Serve with Beef tenderloin in a pastry case Goldmedal at the Concours des Vignerons Indépendants. |
| TASTING: | Serving temperature: 16 °C Drinking window: 2020 to 2029 |

