

CHÂTEAU VILLARS

2015



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	64,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	37 years
GRAPE VARIETIES:	81 % Merlot Noir 15 % Cabernet Franc 4 % Cabernet Sauvignon
VINIFICATION:	Manual harvest from September 28 th October 6 th . Traditional 27-day maceration with twice-daily pump-over Fermentation temperature: 30°C
MATURATION:	100 % barrel-aged for 12 months, 35% new oak Bottled on March, 23 rd , 2017.
CHARACTERISTICS:	A very special climate... ! A fresh start for this spring, then the vines grew and blossomed quickly thanks to a very long period of dry and very hot weather. (April to July). The rain in August was favourable to the vines because it reduced drought stress to its reasonable extent. The rains of middle September feigned the winemakers' good humour a bit, but not the very beautiful quality of the vintage which we brought into the cellar by the end of September and the beginning of October during sunny days. Very beautiful fruit, round tannins and a smooth mouth - these are the most beautiful qualities of this vintage which reminds us a lot of 2009.
TASTING:	Serving temperature: 16 °C Drinking window: 2019 to 2029