

# CHÂTEAU VILLARS

## 2016



**COMMUNE:**  
**APPELLATION:**  
**VINEYARD SURFACE:**

Saillans  
Fronsac  
20 hectares

**PRODUCTION:**  
**SOIL:**  
**AGE OF VINEYARD:**

78,000 bottles  
Clay and limestone  
37 years

**GRAPE VARIETIES:**

84 % Merlot Noir  
11 % Cabernet Franc  
5 % Cabernet Sauvignon

**VINIFICATION:**

Manual harvest from October 4<sup>th</sup> to October 18<sup>th</sup>.  
Traditional 32-day maceration with twice-daily pump-over  
Fermentation temperature: 30°C

**MATURATION:**

100 % barrel-aged for 12 months, 35% new oak  
Origin of oak: Allier  
Bottled on April, 23<sup>rd</sup>, 2018.

**CHARACTERISTICS:**

**2016 : My beautiful winemaker-summer !**

After an extremely rainy and cold winter and spring, an incredible dryness settled down from the end of June to the end of October. The vines did not need more than that for producing wonderful, ripe grapes. A staggering vintage !

**TASTING:**

Serving temperature: 16 °C  
Drinking window: 2021 to 2032

Jancis Robinson : 16/20

Jeff Leve : 90/92

Christer Byklum (B My Bordeaux) : 90-92

Jacques Dupont (Le Point): 16,50 ♥

Jean-Marc Quarin : 15,75

Bettane+Desseauve : 89/100

Ronald de Groot (Perswijn) : \*\*\*\*

Falstaff Magazin : 93 / 100

Decanter : 90 /100