

CHÂTEAU VILLARS

2017



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 hectares
PRODUCTION:	41,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	37 years
GRAPE VARIETIES:	82 % Merlot Noir 18 % Cabernet Franc
VINIFICATION:	Manual harvest from September 22 nd to September 28 th . Traditional 23-day maceration with twice-daily pump-over Fermentation temperature: 29°C
MATURATION:	100 % barrel-aged for 12 months, 35% new oak Bottling : April 2019
THE VINTAGE :	2017, a surprising year! After a short and rather mild winter, a short wave of cold by the end of April divested us of 50% of our harvest: half of our vineyard froze. 2017 kept being the year of alternate hot and cold periods. These weather variations and a very dry summer were helpful for the vineyard and the maturity of the grapes, and made the vintage rich and very elegant. A very ripe vintage indeed which will be easy to drink even young. A limited production in terms of quantity, but a very beautiful quality.
TASTING:	Serving temperature: 16 °C Drinking window : 2021 to 2030