

CHÂTEAU VILLARS

2018



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| COMMUNE: | Saillans |
| APPELLATION: | Fronsac |
| VINEYARD SURFACE: | 20 hectares |
| PRODUCTION: | 78,000 bottles |
| SOIL: | Clay and limestone |
| AGE OF VINEYARD: | 38 years |
| GRAPE VARIETIES: | 77 % Merlot Noir 21 % Cabernet Franc 2 % Cabernet Sauvignon |
| VINIFICATION: | Manual harvest from September 20 th to October 4 th Traditional 26-day maceration with twice-daily pump-over Fermentation temperature: 28°C |
| MATURATION: | 100 % barrel-aged for 12 months, 35% new oak Bottling : April 22 nd , 2020 |
| THE VINTAGE : | After a cold spring, it took some time before the weather became nice. But all of a sudden, the vines woke up under a wonderful sun which warmed up the atmosphere quickly for an incredibly long time from July to October. The dream of each winemaker: a calm harvest, from day to day, according to the ripeness of the grapes, no stress...! A vintage which belongs to the family of the «Outstanding Ones», like 2010 or 2005. |
| TASTING: | Serving temperature: 16 °C Dinking window : 2023 to 2035 |
| Yves Beck : 93 – 94 | |
| Chris Kissack – Wine Doctor: 91 - 93 | |
| Jacques Dupont – Le Point : 16/20 | |
| Vinum : 16/20 | |
| Perswijn : **** (Zeer goed) | |
| Jane Anson – Decanter : Wine to watch | |
| Christer Byklum (B My Bordeaux) : 88 - 90 | |
| Falstaff: 89 | |
| Wine Advocate: 87 - 89 | |