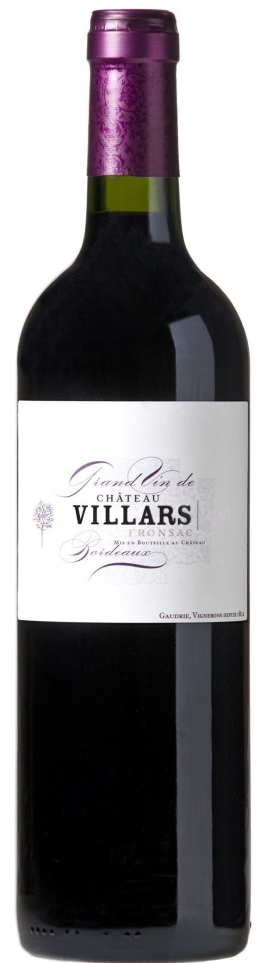


CHÂTEAU VILLARS

2019



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 ha
PRODUCTION:	63,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	38 years
GRAPE VARIETIES:	76 % Merlot Noir 24 % Cabernet Franc
VINIFICATION:	Manual harvest from September 26 th to October 9 th . Traditional 28-day maceration with daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged for 12 months, 35% new oak Bottling : April 29 th , 2021
THE VINTAGE :	The wonderful conclusion of an absolutely untypical year. A very dry winter, a rather cool spring, a very humid June and finally a strong summer dryness gave its very special character to the 2019 vintage. In spite of these vagaries of climate, the wines are amazingly balanced, very rich, without excess and with wonderful, soft tannins. A very generous, but elegant wine, a real success.
TASTING:	Serving temperature: 16 °C Dinking window : 2024 to 2035

James Suckling : 92 - 93
Yves Beck : 91 - 92
Decanter – Jane Anson: 91
Markus del Monego: 92
Chris Kissack (Wine doctor): 90 - 92
Adrian Van Velsen vvWine.ch: 17,5+