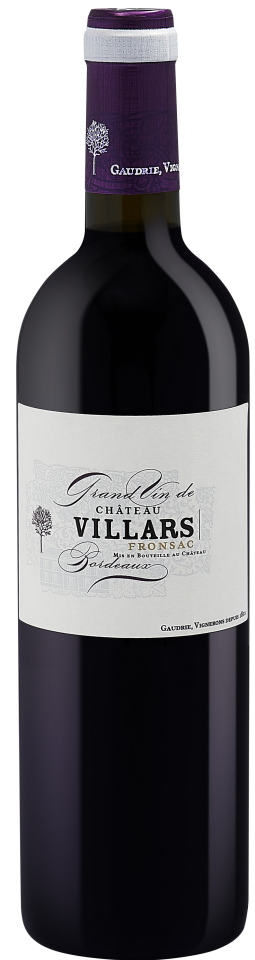


CHÂTEAU VILLARS

2020



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 ha
PRODUCTION:	54,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	38 years
GRAPE VARIETIES:	83 % Merlot Noir 17 % Cabernet Franc
VINIFICATION:	Manual harvest from September 15 th to 29 th . Traditional 26-day maceration with daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged, 35% new oak Bottling : 26 th of April, 2022
THE VINTAGE :	A vintage we will all remember... also for its exceptional quality. Another very dry winter, a hot and early spring, which ended wet, but turned into a summer of - according to winemaker's memory - unprecedented dryness. All this made the 2020 vintage exceptionally rich. The wines are full bodied and strong, with a huge ageing ability.
TASTING:	Serving temperature: 16 °C Dinking window : 2025 to 2036
Jane Anson – Decanter Perswijn : **** (Zeer goed)	91/100