

CHÂTEAU VILLARS

2021



COMMUNE:	Saillans
APPELLATION:	Fronsac
VINEYARD SURFACE:	20 ha
PRODUCTION:	12,400 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	38 years
GRAPE VARIETIES:	62 % Merlot Noir 38 % Cabernet Franc
VINIFICATION:	Manual harvest from September 4 th to 14 th . Traditional 24-day maceration with daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged, 25% new oak Bottling : 22 nd March, 2023
THE VINTAGE :	A vintage that marks a return to classicism Fruity, tasty and light, in short: delicious from its youth. After a mild winter, a dry spring and then plenty of rain, our summer was cool but dry, fortunately followed by a sunny autumn that was warmer than summer itself. Luckily, autumn is the season for winegrowers... Fruity, round and velvety wines, very tasty.
TASTING:	Serving temperature: 16 °C Dinking window : 2024 to 2031