

# CHÂTEAU VILLARS

## 2022



**COMMUNE:**  
**APPELLATION:**  
**VINEYARD SURFACE:**

Saillans  
Fronsac  
20 ha

**PRODUCTION:**  
**SOIL:**  
**AGE OF VINEYARD:**

49,000 bottles  
Clay and limestone  
38 years

**GRAPE VARIETIES:**

70 % Merlot Noir  
30 % Cabernet Franc

**VINIFICATION:**

Manual harvest from September 14<sup>th</sup> to 29<sup>th</sup>.  
Traditional 28-day maceration with daily pump-over  
Fermentation temperature: 28 °C

**MATURATION:**

100 % barrel-aged, 35% new oak  
Bottling : April 2024

**THE VINTAGE :**

**A vintage that collects all the superlatives:** earliness, warmth, sunshine, dryness, ripeness...  
After a mild winter, an early and already warm spring was followed by a dry, hot and windy, but not scorching, summer. A near-summer harvest rounded off what is sure to be a vintage to remember. Another exceptional vintage? Indeed, but why deprive yourself of the best when you can achieve excellence?

**TASTING:**

Serving temperature: 16 °C  
Dinking window : 2027 to 2040

Jeff Leve : 93  
Alexandre Ma: 92 – 93  
Adrian Van Velsen : 91 - 93  
Falstaff: 91  
Jacques Dupont – Le Point : 17/20  
Yves Beck: 90 - 92  
Jean-Marc Quarin : 90