

CHÂTEAU VILLARS

2018



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