

# Château Villars

## Fronsac

*A very fresh nose with aromas of flowers, fruits and spices.  
On the palate it unfolds into powerfully crafted, very elegant tannins.  
This wine gains in complexity as it ages and can be kept in the cellar for 10 to 20 years  
Serving temperature : 16°C*

**LOCATION:** Located in the district of Saillans, on slopes overlooking the valley of the river l'Isle . The estate has belonged to the Gaudrie family for 7 generations.

**VINEYARD AREA:** 20 hectares

**SOL:** Clayey-calcareous slopes

**GRAPE VARIETALS:** 76% Merlot, 21% Cabernet Franc, 3% Cabernet sauvignon.

Average of the vineyard: 34 years old

**VINIFICATION:** Traditional 24-day maceration with twice-daily pumping over twice a day.

Fermentation temperature: 28 °C

**AGEING:** 100 % barrel-aged for 12 months, 40 % new oak

**PRODUCTION ANNUELLE:** 57,000 bottles

