

CHÂTEAU VILLARS

2019



COMMUNE:	Saillans
APELLATION:	Fronsac
VINEYARD SURFACE:	20 ha
PRODUCTION:	63,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	38 years
GRAPE VARIETIES:	76 % Merlot Noir 24 % Cabernet Franc
VINIFICATION:	Manual harvest from September 26 th to October 9 th . Traditional 28-day maceration with daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged since November 2019, 35% new oak Bottling : April 2021

THE VINTAGE :

The wonderful conclusion of an absolutely untypical year.

A very dry winter, a rather cool spring, a very humid June and finally a strong summer dryness gave its very special character to the 2019 vintage.

In spite of these vagaries of climate, the wines are amazingly balanced, very rich, without excess and with wonderful, soft tannins. A very generous, but elegant wine, a real success.