

CHÂTEAU VILLARS

2022



COMMUNE:	Saillans
APELLATION:	Fronsac
VINEYARD SURFACE:	20 ha
PRODUCTION:	75,000 bottles
SOIL:	Clay and limestone
AGE OF VINEYARD:	38 years
GRAPE VARIETIES:	70 % Merlot Noir 30 % Cabernet Franc
VINIFICATION:	Manual harvest from September 14 th to 29 th . Traditional 28-day maceration with daily pump-over Fermentation temperature: 28 °C
MATURATION:	100 % barrel-aged since November 2022, 35% new oak Bottling : April 2024
THE VINTAGE :	a vintage that collects all the superlatives, precocity, heat, sunshine, drought, maturity... After a mild winter, an early and already hot spring preceded a dry, hot and windy summer without being scorching. The almost summer-like harvest completed what is sure to be a vintage of anthology. One more, you may ask? Indeed, but why deprive yourself of the best when you can achieve excellence?