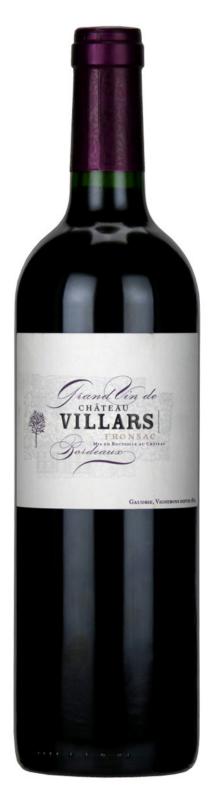
Château Villars, Fronsac 2012



Ref: 00211/FR



About the producer

Château Villars, managed by the Gaudrie family for seven generations, is located in Fronsac, overlooking the Isle Valley. The family combines traditional know-how with modern oenology to produce exceptional wines. The clay-limestone terroir provides ideal conditions for crafting elegant wines. Harvesting is done carefully to ensure optimal grape maturity. Thanks to Jean-Claude Gaudrie, who modernized winemaking and introduced new barrels in 1978, the estate has evolved significantly. Today, Château Villars spans 30 hectares and remains a key player in the Fronsac appellation.

Wine growing / wine making

The vinification is traditional, with a 24-day maceration and remontage twice a day at 28°C. The wine is aged in barrels for 12 months, with 40% new wood, sourced from the Allier region. The total vineyard area is 20 hectares, the soil is clay-limestone, the average vine age is 34 years, planting density is 5,000 vines per hectare and harvesting is done by hand.

Tasting notes

"Forward, plush, soft and sweet, with plenty of liquorice, dark chocolate, blackberry and fresh cherries in every sniff and sip, with a long sweet, fresh, fruit filled finish. This is a top Bordeaux value wine." Jeff Leve, 90/100

Food pairing

Roast rib of beef, duck, oxtail, beef cheeks, wild boar sauté, tagliatelle with girolles, mushrooms on toast, herb-crusted leg of lamb.

Technical details

Varieties: 76% Merlot 21% Cabernet Franc 3% Cabernet Sauvignon Closure: Cork ABV: 14% Colour: Red Style: Still Case size: 6 bottles Oak Ageing: 12 months French oak