

# 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

