



CHATEAU VILLARS

FRONSAC

FACT SHEET



GAUDRIE, VIGNERONS DEPUIS 1812



OWNER

Thierry Gaudrie

PRODUCTS

Bordeaux (Rosé), Rosé du Château Villars
 Fronsac, Château Moulin Haut Villars
 Fronsac, Château Villars

SIZE OF THE VINEYARDS

29.5 Hectares

LOCATION OF THE VINEYARDS

The Château is sited on a southwest facing plateau in the village of Saillans, six kilometres north of Libourne.

SOIL

Calcareous clay, with a subsoil containing many fossils.

GRAPE VARIETIES

Château Moulin Haut Villars : 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon

Château Villars : 70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon

AVERAGE AGE OF THE VINES

The vines used for the Château Moulin Haut Villars are between 15 and 25 years old, whilst the vines used for the Château Villars are between 25 and 50 years old.

AVERAGE PRODUCTION

Chateau Moulin Haut Villars : 60 000 bottles per year

Chateau Villars : 100 000 bottles per year

VINIFICATION AND AGEING

In the early stages of the growing period, for vines that are less than 20 years old, there is a 'green harvest'. This technique, used to limit the yields of young vigorous vines, involves pruning the excess number of grapes on each vine so that the remaining grapes become more concentrated. During the actual harvest, the grapes are usually harvested manually, being selected on a sorting table in the vines. The grape varieties from each parcel of land, having been de-stalked, are vinified separately in the traditional fashion. The vinification takes place in lined concrete vats where the grapes macerate for three to four weeks. The wines selected for the Château Villars are immediately placed in oak casks where the malolactic fermentation takes place. These wines continue to age in cask (some of which are renewed each year) for 10 to 14



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months. Fining with egg whites. A final tasting decides the blend before the wine is bottled at the property. The philosophy of Jean-Claude Gaudrie is to avoid filtering the wines, believing that their longevity would be affected.

The majority of Château Moulin Haut Villars is aged in vats, although there will always be a certain percentage aged in oak barrels, having not been selected for the Château Villars. The wine is fined with egg whites and then bottles some 14 to 16 months after the vintage.

TASTING NOTES

The Château Moulin Haut Villars exhibits a charming bouquet, full of ripe dark fruit, noticeably of black cherries. The wine is very elegant with an attack that is silky and round, developing into a full bodied middle and finish without losing its finesse.

The Château Villars offers a very intense, complex bouquet of ripe fruit, notably blackcurrants, strawberries and cherries, combined with oaky aromas of vanilla and tobacco. On the palate the attack is lively followed up with plenty of body and firm tannins. Whilst young the wine is marked by the wood, diminishing with age whilst the wine gains in complexity. The balance is excellent with a long fruity finish.

MARKETING

25 % of the Château Moulin Haut Villars and 50 % of the Château Villars are exported to various European markets, the United States and Japan. In France these wines are distributed to specialized retailers and private customers.

NOTES ON THE PROPERTY

The property has been in the Gaudrie family for six successive generations, gradually increasing in size and importance over the years. Jean-Claude and Brigitte, having built up the estate to its present stature, have now been joined by their two sons : Philippe, who is now responsible for the management and Thierry, who takes care of the winemaking.