

CHÂTEAU VILLEFRANCHE AOP SAUTERNES

WINEMAKER

Benoit Guinabert

WINE REGION

Bordeaux



STORY

Château Villefranche is known to be one of the oldest Estates in the Sauternes region. It has been in the same family since the 17th century. Sauternes is recognized for its rich sweet white wines made from a blend of Sémillon, Sauvignon Blanc and Muscadelle grapes.

VINEYARD

The estate is located in the Haut-Barsac plateau on soils composed of clay and calcaire, with 40 year old vines. This plot has a unique micro-climate influenced by the Gironde and its tributary, the Ciron. The effect of the varied water temperatures leads to moist, misty weather- ideal for the development of Noble Rot. This rot, or Botrytis Cinerea, is a fungus that spreads among the thin skins of grapes in the damp conditions characteristic of this area. This produces a grape high in sugar content.

VINIFICATION

The fruit is hand picked in multiple passes. A traditional vinification occurs in thermoregulated stainless steel vats. Maceration takes place in cool temperatures. Once fermented, the wine is aged in new and one-year old oak barrels.

TASTING NOTES

Aromas of tropical and candied fruit intertwined with rich notes of vanilla. A luscious mouthfeel balanced by sharp acidity, offers a crisp and pleasant finish.

FOOD PAIRING

This wine is made for desserts, as well as for rich foods such as foie gras or a strong Roquefort cheese. Serve at 10°C.

QUICK FACTS

VARIETY

90% Sémillon
5% Muscadelle
5% Sauvignon

PRODUCTION

3 300 cases

AGING

Oak

VINEYARD

29 acres

