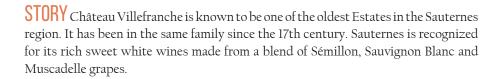
CHÂTEAU VILLEFRANCHE AOP SAUTERNES

WINEMAKER

Benoit Guinabert

WINE REGION

Bordeaux



VINEYARD The estate is located in the Haut-Barsac plateau on soils composed of clay and calacaire, 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 speads 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 which rich notes of vanilla. A luscious mouthfeel balanced by sharp acidity, offers a crisp and pleasant finish.

FOOD PAIRING his wine is made for deserts, as well as for rich foods such as foie gras or a strong Roquefort cheese. Serve at $10^{\circ}C$.





QUICK FACTS

VARIETY

90% Semillon

5% Muscadelle

5% Sauvignon

PRODUCTION

3 300 cases

AGING

Oak

VINEYARD

29 acres

