



Expression Reserve Sauvignon Blanc Casablanca, Chile



Villard Fine Wines was established in 1989 by Thierry Villard as Chile's first family premium boutique wine company, making him one of the pioneers in the Valley. Over the last two decades, it has consistently been recognized as one of the best producers in Casablanca .

Using the Valley's exceptional terroir and unique characteristics, the new generation, Charlie Villard, has introduced innovating winemaking techniques to create new premium wines of structure and elegance.

Located at the foot of the Coastal Mountain range, the Casablanca Valley is 75 km west of Santiago and 35 km from the Pacific Ocean. Casablanca valley is influenced by the Pacific Ocean and especially by the cold Humboldt current. It receives the influence of the sea in the form of cool sea breezes that extend the ripening period of the grapes.

Wine description:

Delicate Sauvignon blanc, with rich texture from lee ageing. The wine displays delicate tropical fruits aromas, citrus. fruits and stone fruits. Excellent structure, refreshing acidity, with a long crisp finish.



Sustainable farming



Hand harvest



100% Sauvignon Blanc



Average age of vine: 12 years.



Stainless steel Ageing



Yield: 75 HL/HA



Clay loam Soil



Annual production 24.000 bottles



Vinification process:

The grapes were pressed as whole clusters and the juice was chilled for 24 hours prior to being racked. It was then fermented in stainless steel tanks at low temperature (between 12°C and 15°C) for 18 days. The resulting wine was left for two days on lees prior to being racked. The lots were then blended and left on fine lees for 4,5 months, pushed into suspension 3 times to give more volume to the wine. It was then decanted, cold stabilised and filtered before bottling.