

Château de Targé

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Saumur Brut Rosé

The subsoil, well over 90 million years ago, formed itself during the Upper Cretaceous period by sedimentation, as did those of Vouvray, Crus de Chablis and Champagne crayeuse. In our winery, this Brut made as a Crémant is a pure Cabernet Franc that highlights the typical freshness and fruity aromas of the varietal, in a wine that particularly suits weddings and other celebrations.



AOC Saumur Brut

Varietal - 100% Cabernet Franc

Production - 3 000 bottles per year

Size - 0,5 ha or 1,2 acres

Yield - 45 to 50 hl/ha

Soils - Clay and limestone soils on *Tuffeau*, a sedimentary rock formation from the Turonian age, 90 million years ago. The roots grow down in the top 50 cm of clay (20 inches), feeding the young vines, then get around the Tuffeau to find water and new nutrients that are naturally brought up through the rock by capillarity.

Climate - The micro-climate of the Saumur region is the hottest and driest in the entire Loire Valley.

Vineyard management - Grassed-through and ploughed soils, use of natural compost instead of fertilisers, thinning out the clusters and the leaves for ventilation: our methods aim at producing naturally healthy grapes. We adhere to two labels of sustainable agriculture imposing strict controls on our processes: *Terra Vitis* since 2000 and *HVE - High Environmental Value* since 2014.

Vinification - Hand harvesting in small crates when the grapes are just ripe, in order to keep the freshness and fruit. Slow and soft pneumatic pressing so as to extract the juice without the bitterness of the pits, and fermentation in tanks.

Maturation - Early bottling in the spring, followed by a "sur lattes" maturation for at least one year.

Alcohol and sugar - 12,5%, and around 6 to 8 g/l depending on the vintage.

Conservation - Drink within 2 years.

Service - Serve chilled, as an "apéritif", along with summer meals, or during a cocktail. This is also a wine we love to drink without accompaniment, at a gathering, or on a terrasse on a beautiful afternoon.