

Château de Targé

49730 Parnay - France

+33 2 41 38 11 50

edouard@chateaudetarge.fr

www.chateaudetarge.fr



Les Fresnettes

A dry Chenin selectively harvested by hand from low-yield vines, then fermented and matured entirely in oak casks. The terroirs and slow vinification methods let the wine develop dense white fruit aromas, a rich body and a classy, long finish.

AOC Saumur Blanc

Varietal - 100% Chenin Blanc

Production - 5 000 to 9 000 bottles per year

Size - 2 ha or 5 acres

Yield - 25 to 35 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 - 2 or 3 manual selections are necessary to find only the ripest clusters to make this dry wine. After the pneumatic pressing, the wine goes into 400 liters oak barrels of different ages and toasts, which allow us to manage the wood extraction. Slow fermentation at low temperatures, with a more or less intense "bâtonnage" depending on the vintage, and a very rare malo.

Maturation - 9 to 12 months in oak barrels, then in tanks for blending a few months before the bottling the next autumn.

Alcohol - 13 to 15% with a lot of variation depending on the vintage

Conservation - The Chenin variety is famous for its extensive conservation : 10 years and longer. In the meantime, most of us don't wait to appreciate its extraordinary aromas of white fruits and minerality.

Service - At cellar temperature around 10-12°C —50 to 53°F— : do not keep this wine in the fridge! Excellent with fat fish, scallops, a slow cooked chicken, and with soft and blue cheeses.

