

Château de Targé

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Targé traditionnel

A ruby-red Cabernet Franc, full of rich and fruit-filled aromas on the nose, and backed-up with soft tannins and delicate structure in the mouth. Much appreciated in restaurants, as it complements equally spiced fishes, meat, or light dishes.



AOC Saumur-Champigny

Varietal - 100% Cabernet Franc

Production - 60 000 bottles per year

Size - 14 ha or 35 acres

Yield - 45 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 - The grapes are put in stainless steel tanks with thermoregulation to start with a cold maceration, then a controlled temperature fermentation. Aerations of the wine and temperature are modulated depending on the vintage, aiming at a harmonious, fruity and elegant wine while keeping texture and volume in the mouth.

Maturation - In stainless steel tanks, for a bottling the next summer.

Alcohol - 12,5 to 13,5% depending on the vintage

Conservation - Gets to its optimum between 3 and 5 years, and will develop beautifully up to 10 years.

Service - Around 15°C (59°F), with a light but flavoursome dishes such as steak with shallots, turkey and orange, skate with capers, monkfish in a mustard sauce. Perfect also with fresh peppered goat cheese — St. Maure de Touraine being our favourite.