

# Château de Targé

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## Cuvée Ferry

Selection of some of the best blocks of Cabernet Franc of the vineyard, mostly old vines planted on fine limestone producing lower yield and particular wines. A beautiful garnet colour, complex nose of black and red fruits, and a clean and structured attack in the palate.



### **AOC Saumur-Champigny**

**Varietal** - 100% Cabernet Franc

**Production** - 6 000 to 10 000 bottles per year

**Size** - 2 à 3 ha or 5-7 acres

**Yield** - 35 to 40 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. Pigeages, aerations and temperature are modulated depending on the vintage, aiming at a harmonious, complex and powerful wine respecting the density of aromas of the old vines grapes.

**Maturation** - In stainless steel tanks, sometimes with a small percentage in one-year-old oak barrels, with a bottling in the following autumn.

**Alcohol** - 13% to 14,5% depending on the vintage

**Conservation** - Enjoy in 10 to 15 years.

**Service** - Serve around 17°C (62°F), in a carafe if opened in its first 5 years, on a traditional French type of cuisine such as duck magret or meats "en sauce". Also excellent with spicier dishes, like the ones you can find in Asian cuisine.