



CHÂTEAU DE TARGÉ

**Château de Targé**

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## Rose de Targé

**AOC Cabernet de Saumur** – *This intensely coloured Rosé, with salmon pink reflections, offers appealing red-berry and boiled sweet flavours and is attractively full and fresh.*



**Size of vineyard :** 0.50 ha

**Soil Type :** *Clay-limestone from upper Turonian (Jurassic) : the microclimate around Saumur is the hottest and driest spot in the entire Loire Valley.*

**Grape Variety :** Cabernet Franc

**Yields :** 50 / 60 hl per ha

**Vineyard Management :** *Grassed-through and cultivated soils : no fertilizer, just compost : the aim is to produce naturally healthy bunches of grapes (thinning out the grapes and leaves for aeration,...), adhering strictly to the rules of Sustainable Agriculture “ Terra Vitis®” .*

**Vinification :** *The grapes are lightly pressed after a 6 to 12 hour maceration in a closed press; The fermentation takes place in stainless steel vats with the temperature kept low (less than 60°F) in order to retain all the fruit flavours. The fermentation is stopped when 4 to 6 grams of sugar per litre are left, so as to round out the wine.*

**Maturation :** *In stainless steel and thermoregulated vats, before an early bottling the following spring.*

**Residual sugar and alcohol :** 4-6 g/L et > 12,5 %

**Keeping potential :** *Best drunk immediately to catch all the fresh fruit. Keep 3 years maximum.*

**Serving suggestions:** *Serve chilled, or even with ice-cubes (if the idea appeals!) either as an aperitif or as a fine accompaniment to all summery dishes: salads, tabbouleh,, pasta, sweet pies, pancakes, fruit cup ...*