



**Château de Targé**

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## Coteaux de Targé

**AOC Coteaux de Saumur** – *The Chenin Blanc grape is truly extraordinary : after allowing a just ripe hand-picked harvest for the Brut Blanc, then another for the Fresnettes with nearly overmatured grapes, there is still sometimes – not every year – clusters just waiting to concentrate through rotting thank to the famous Botrytis Cinerea to make great sweet wines.*

*Much is sought between fresh acidity and residual sugar.*

*It all depends on the late season: The final sorting for the Coteaux 2009 was made on 1 December ...*

**Size of vineyard** : 3.50 ha

**Soil type** : *Clay-limestone from upper Turonian (Jurassic) : the microclimate around Saumur is the hottest and driest spot in the entire Loire Valley. the late autumn is quite often cool and dry.*

**Grape variety** : *Chenin Blanc*

**Yields** : *not even 5 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** : *Hand picking in two tris well after the whites and reds harvests; direct filling in a pneumatic press, and once the must is settled, alcohol fermentation takes weeks ( in the oak barrows which have been used for the Fresnettes)*

**Maturation** : *circa ten months.*

**Residual sugar and alcohol** : *Circa 21°of sugar when harvested, and 11°/11°5 has become alcohol : which means circa 140/160 g of sugar per liter.*

**Keeping potential** : *Can be laid long like a Vouvray or a Layon, but regrets are nicer than remorse, aren't they ?*

**Service** : *To be tasted chilled on toast with foie gras or fig jam, or in front of a good fire*



*En flacons de 50 Cl*