

Château de Targé

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Saumur Brut Blanc

The subsoil, well over 90 million years ago, formed itself during the Upper Cretaceous period by sedimentation, as did those of Vouvray, Crus de Chablis and Champagne crayeuse. In our winery, this Brut made as a Crémant is a fresh and elegant blend of Chenin Blanc, bringing its aromas and tension with its length in the mouth, and Cabernet Franc, which participates with its fresh fruits and its roundness.



AOC Saumur Brut

Varietals - 70% Chenin, 30% Cabernet Franc

Production - 4 000 to 7 000 bottles per year

Size - 1,5 ha or 3,5 acres

Yield - 35 to 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 - One or two selections by hand, harvesting in small crates when the grapes are just ripe in order to keep the freshness and fruit. Slow and soft pneumatic pressing so as to extract the juice without the bitterness of the pits, and fermentation and malo in tanks before putting in old oak barrels.

Maturation - After blending, the wine is matured in oak casks 3 to 5 years old to gain its velvety without the wooden aromas. The bottling is the next spring, with a period "sur lattes" of 2,5 to 3 years.

Alcohol and sugar - 12,5%, and 8 to 10 g/l depending on the vintage.

Conservation - Drink in the 2 first years to enjoy its freshness, or in the 3 to 5 next years for its evolution and complexity.

Service - Serve chilled, as an "apéritif" with toasts of fresh goat cheese and figs marmelade, or with a whole refined meal such as eggplant caviar, gaspacho, and fish mousseline.