

# Château de Targé

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## Rose de Targé

This intensely coloured Rosé, with salmon pink reflections, offers appealing red-berry and boiled sweet aromas, a great fullness in the mouth, and a fresh finale that encourages to taste it again.



### **AOC Saumur Rosé**

**Varietal** - 100% Cabernet Franc

**Production** - 4 500 bottles per year

**Size** - 0,80 ha or 3 acres

**Yield** - 45 to 50 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** - "Rosé de pressurage": after a maceration for 6 to 8 hours depending on the vintage particularities, and a pneumatic pressing, the fermentation happens in stainless steel tanks at low temperature in order to keep the fruit. It is then stopped when the sugars get around 2 to 5 g/l in order to round the acidity and get this smooth end in the mouth.

**Maturation** - In stainless steel tanks, for a bottling during the winter.

**Residual sugar** - 2 to 5 g/L

**Alcohol** - 12 to 13 %

**Conservation** - Drink in the first 2 or 3 years.

**Service** - Serve chilled, as an "apéritif" or as a fine accompaniment to all kinds of summery dishes: mixed salads, tabbouleh, fresh pasta, sweet pies, pancakes, fruit cup, etc.