

Château de Targé

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Quintessence

This Cabernet Franc cuvée is made from remarkable limestone terroirs and harvested at the crucial timing when the black fruit dense aromas are powerful and the juice is still crispy and fresh. Maturation in new oak casks brings refined and structured tannins that contribute to make a subtle and straight wine. This cuvée has been elaborated in collaboration with Pierre Seillan, who was cellar master in Château de Targé 40 years ago, and who has become an eminent winemaker in Saint-Emilion and in California.



AOC Saumur-Champigny

Varietal - 100% Cabernet Franc

Production - 2 000 to 5000 bottles per year

Size - 0,6 à 1,5 ha or 1,4 to 3,8 acres

Yield - 30 to 35 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 - After a rigorous selection, the grapes are put in small stainless steel thermoregulated tanks in order to obtain a low and homogenous temperature for a very slow fermentation. Just before the end of fermentation, the wine is put in new oak casks of 400 liters, where it will finish the sugars and start malolactic fermentation.

Maturation - End of fermentation and malo in the oaks barrels, and maturation during 12 to 15 months before blending, and bottling in the spring.

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

Conservation - Can be opened after 2 or 3 years to enjoy the fruit, or after 20 years to get to its minerality and complexity.

Service - Decant and serve around 17°C - 62°F, with a menu you would have selected for a St Emilion: grilled red meat or French meat stew with gratin, or a dense chocolate dessert.