



CHÂTEAU DE TARGÉ

Château de Targé

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Cuvée Ferry

AOC Saumur-Champigny - *From partly oaked old vines cuvée, made from Cabernet Franc grappes planted on fine limestone. The wine has beautiful garnet color, a nose of black fruits and a clean and structured attack in the palate.*



Size of vineyard : 3 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 : 35 / 40 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 : *In thermoregulated stainless steel vats following a thorough double sorting on reception. Use of maceration, pigeage (a device with railings pushes the skins into the juice) aeration and temperature control in the search for harmony and fruit, strength and depth.*

Maturation : *In thermoregulated stainless steel vats and partly in the oak barrels which have been used for the Quintessence. Bottled before end of the following year.*

Residual sugar and alcohol: < 2 g/L et >13 %

Keeping Potential : *Best to wait at least two or three years, for the next ten years or more.*

Serving suggestions : *To enjoy at around 60°F with a special meal (Tbone sirloin, duck magret...)*