



Château de Targé

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Les Fresnettes

AOC Saumur Blanc – *This delicious dry Chenin Blanc was selectively harvested by hand from reduced-yield wines, then fermented and and matured entirely in oak barrels resulting in a very classy, rich wine with attractive hints of peach in the nose.*

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 : *Chenin Blanc*

Yields : 30/35 hl par 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®" .*

Harvest : *Hand picking, on two or even three tris : the grapes are very ripe, but the focus is to make a dry white.*

Vinification : *Direct filling in a pneumatic press, and once the must is settled, the fermentation takes place in 400 liters oak barrows (a third new, a third of one wine and a third of two wines).*

Maturation : *The fermentations last weeks in barrows : as a whole the wine stays in them 10 months, with partial or total malolactic fermentation ; the stirrings of the lees in them are made according to the vintage, so as to give flesh.*

Keeping potential : *The Chenin Blanc is well known for its longevity : 10 years or much more. Many do not wait to appreciate the fantastic aromas of fresh white fruits.*

Serving suggestions : *At cellar temperature (50°F) on fat fish, grilled chicken with sauteed potatoes, cooked or fermented cheese, or on any meal on which you would have served a great Burgundy white.*

