



CHÂTEAU DE TARGÉ

**Château de Targé**

49730 Par nay

Tél : (+33) 2 41 38 11 50

Fax : (+33) 2 41 38 16 19

edouard@chateaudetarge.fr

www.chateaudetarge.fr

# Quintessence

**AOC Saumur-Champigny** - *This special reserve issued of old vines on a remarkable clay-limestone subsoil has been harvested just before over-ripe. The fine and sugary tanins of the new oak barrels contribute to make the wine rich and subtle. My friend, [Pierre Seillan](#), an eminent flying winemaker in St Emilion, Tuscany and Sonoma Valley has been of excellent advise.*

**Size of Vineyard** : 1.50 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** : *Old vines of Cabernet Franc (over 40 years)*

**Yields** : 25/30 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®". The green harvest is particularly strict.*

**Vinification** : *Small thermoregulated stainless steel 50 hl vats, such allowing perfect control of temperatures and proportion of skins/juice. Before end of fermentation, racking directly into new oak 400 l barrels.*

**Maturation** : *The fermentations (alcoholic then malolactic) end entirely in the barrels. The maturation in them takes place for about 12 / 15 months, then after blending the wine is bottled in the following spring.*

**Residual sugar and alcohol** : < 2 g/L et >13,5 %

**Keeping Potential** : *Best after at least 2 / 3 years, for the next fifteen years or more.*

**Serving suggestions** : *To decant before serving at circa 60°F, on the same meals suggested with a St Emilion where there is so much Cabernet Franc (beef, chocolate pies) : even all alone.*

