



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/

Saumur Brut Rosé

AOC Saumur Brut – *The subsoil, well over 80 millions years ago, was made in the same period (upper Cretaceous) as that of top Vouvray, crus of Chablis and Champagne crayeuse. In our winery, this Brut Crémant style is entirely hand picked and home made, and is a fresh and elegant blend of Chenin Blanc and Cabernet Franc.*



Size of vineyard: 0.50 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 : 70 % Chenin Blanc, 30 % Cabernet Franc.

Yields : 50 / 60 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® ” .*

Harvest : *The just ripe grapes (so as to keep the freshness and the fruit) are hand picked, in perforated trays.*

Vinification : *in a pneumatic press, slowly and sweetly, so as not to extract bitterness.*

Maturation : *The bottling is made precociously in the early new year, and the bottles are let laid down on laths for at least one year.*

Serving suggestions : *Well chilled in the following year, to appreciate its fruit, as an apéritive or on summertime or festive meals.*