



## Château de Targé

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# Château de Targé

**AOC Saumur-Champigny** – *A ruby-red Cabernet Franc, rich and fruit-filled on the nose, backed-up with soft tannins. Much appreciated in restaurants as it goes equally well lightly spiced fish or meat.*

**Size of Vineyard** : 18 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** : 50 / 60 hl per ha

**Vineyard Management** : *Grassed-through, ploughed vineyards : no use of fertilizers, just compost. The aim is to produce naturally healthy 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, aeration and temperature control in the search for harmony, fruit, elegance and depth.*

**Maturation** : *in thermoregulated stainless steel vats, before being bottled in July of the following year.*

**Residual sugar and alcohol** : < 2 g/L and >12,5 %

**Keeping Potential** : *to be enjoyed over the next five years.*

**Serving suggestions** : *serve at around 55°F with light but flavoursome dishes such as steak with shallots, turkey with orange, skate with capers, monkfish in a mustard sauce. Perfect also with fresh goat cheese and pepper (St. Maure de Touraine)*

