

<p>June 2008 Comments by Sam Harrop, NZ MW</p>	<p>Sam Harrop, an eminent MW "imported" from New Zealand, comes now and then for advices to Cabernet Franc Loire vintners. Here are his comments on my Saumur-Champigny Château de Targé 2006: "Ripe, soft, black fruit. White pepper. Almond. Spicy. Good grainy tanins. Balanced. Sophisticated, dark character. Nice roundness on the palate and yet seriously structured too. Good length." Category: everyday drinking, classified Premium (17/20)</p>
<p>June 2008 Int'l Wine Challenge</p>	<p>This year, I got for the first time a medal in this international contest, based in London. Bronze medal for the classic Château de Targé 2006</p> <p>For more information, please click on: http://www.loirecabernetfranc.co.uk/ENewsLetter/May2008/Story2.htm</p>
<p>May 2008 Decanter World Wines Awards, London</p>	<p>The results of the contests organized by Decanter have just been released: Again, three medals: Bronze for Quintessence 2004, Bronze for les Fresnettes 2006, Bronze for the Cuvée Ferry 2005.</p> <p>All the results can be viewed at http://www.decanter.com/worldwineawards/2008/results.php</p>
<p>April 2008 National Mâcon Contest</p>	<p>A good triple shot this year: Château de Targé 2006 Bronze Medal Château de Targé Cuvée Ferry 2005 Bronze Medal Château de Targé Quintessence 2005 Gold Medal</p> <p>This contest selects out of 30.000 samples from all France every year...</p>
<p>February 2008 Angers Wine Trade Fair Contest</p>	<p>Gold Medal for Château de Targé Les Fresnettes 2006</p>
<p>February 2008 Decanter Issue</p>	<p>Published in the February 2007 Decanter issue: "Château de Targé les Fresnettes 2006 ****" Fresh, floral, acacia nose with a hint of vanilla oak. Round, rich and concentrated. Lovely purity of fruit and balancing freshness. Up to 2012." James Lawther, MW</p>

<p>September 2007 Quot. in the '08 French wine guide</p>	<p>Many quotations have been made mainly in the best-known French 2008 wine guides, which have been just released, and I know I should translate them. If you really want to have them translated, you just have to ask and I will do it as soon as I can! The harvesting time is coming soon, that is why also I am so lazy to translate...</p>
<p>May 2007 Saumur Contest</p>	<p>Cuvée Ferry 2003: Silver Medal</p>
<p>Spring 2007 Grassing and working of the soil</p>	<p>Over the last eight years we have been constantly improving our working of the soil, and the results are now clearly visible:</p> <p>it has allowed the vine roots to break through the surface layers and explore the soil deep down, thus encouraging the return of underground life, especially the beneficial action of earthworms, which play a considerable part in soil aeration and exchanges, and extracting the full identity of the 'terroir' from this more mineral environment.</p> <p>This, added to our grassing policy, means that the vines are beginning to find their balance naturally, offering more aerated leaf growth, controlled yields and more succulent grapes with thick skins and greater resistance to diseases.</p> <p>We are now in a position to move towards an organic approach that will enable us to replace synthetic phytosanitary products with products that are more respectful of the plant and of the environment, and this as much as possible in the meantime. Vines have the potential to look after themselves, and to over-protect them is to weaken them... but we keep a close eye on them.</p> <p>It is thanks to your loyalty that we are able to move in this direction, which is so vital to the quality of our wines, the care of our 'terroirs' and, above all, your pleasure.</p>
<p>March 07 Wine Enthusiast Magazine</p>	<p>90/100 Château de Targé 2005: Edouard Pisani-Ferry has been one of the great producers of Saumur-Champigny over many years. This is a classic - ripe, fresh red fruits, some soft tanins, a lightness elegance. And at the end, there's a wonderful hint of smoky, perfumed flavors.</p> <p>87/100 Château de Targé 2004: Targé, with its caves hewn out of the chalk cliffs, makes a classic Saumur-Champigny. This wine reflects the vintage, fresh and fruity, but with a layer of soft tanins. The aftertaste is of cranberry skins.</p>

<p>January 2007 An article in Birmingham Post</p>	<p>Clive Platman, Wine writer in the Birmingham Post, writes an entire article on the Domain, available on his website www.clives-wines.com (see "Archives", dated January 24, 2007 "A visit to Saumur")</p>
<p>"Short history of French wine" Phillip Silverstone</p>	<p>Quoted in "Main Line Times", Pennsylvania in Dec 06: "For my money, though, the best value for money these days comes from the Loire - for example, Château de Targé Classic Cuvee (PLCB Code: 19391; price \$14.99)...This wine is made from Cabernet Franc grown on the chalky, limestone subsoil near the town of Saumur, with a semi-oceanic climate. (...)It has a powerful nose with a dominance of black currants, blackberry, raspberry and prune aromas, and underlying tobacco and spice. In the mouth, it has a solid feel sustained by silky tannins and hints of black currants and raspberries. One sip of this wine and you'll be smitten. Cheers!"</p>
<p>Tom Stevenson's Wine Report 2007</p>	<p>Page 55, "Most exciting and unusual finds" Saumur Blanc Les Fresnettes 2004 Saumur-Champigny Quintessence de Targé 2004</p>
<p>February 2007</p>	<p>Angers Wine Trade Fair: Targé 2005 Gold Medal</p>
<p>January 2007 Decanter Issue</p>	<p>James Lawther, MW and wine journalist in Decanter, writes: "Château de Targé 2005 *** Full-bodied, meaty in style. Fresh berry fruit on the nose. Palate round and smooth on attack with a firm, grippy finish."</p>
<p>Harvest 2006</p>	<p>I shall certainly remember this harvest! It began so early that not only did I have to postpone my trekking holiday but also had to get the Chai ready in less than one day! We had a boiling hot June/July, a cool August and a hot then rainy September (NB the Saumur surroundings are one of the driest of France, with Alsace and Marseilles/Bandol): that explains a fantastically homogeneous blossoming and a very active photosynthesis. The ripeness came all at once, which means that we harvested by end of September instead of beginning as planned circa... 5th of October.</p> <p>Happy are those who could get the whole crop in less than a week, and had ploughed, weeded and thinned out their vineyards - which meant the rot did not "explode" as it did in some places - (and who had enough lodging in the winery). This means that in Targé we have coloured, fruity vats, with a smoothness reminiscent for me of the superb 1997 (it rained quite a bit this vintage too) discredited by</p>

	Parker at first, but well enhanced by himself two years later. My oenologist is reminded more of 1999.
Sept 2006 Quotations in many French Guides 2007	Quotations are made of Targé 2005, Cuvée Ferry 2003, les Fresnettes 2004 and Quintessence de Targé 2005 in the following French 2007 guides issued this month: Guide Fleurus, Guide Dussert-Gerber, Guide Gerbelle et Maurange. I'm happy...!
Sept 2006 Quotation in "Hugh Johnson Wine Pocket	The notoriety of the Domain outwardbound is helped by the recent quotation in the new issue 2007 of the well-known Hugh Johnson's Pocket Wine Guide , for its Cabernet Franc and Chenin Blanc as well.
August 2006 Quotation in the Financial Times	In Financial Times Arts & Weekend, by Andrew Jefford Published: August 26 2006 Just click on: Real winners among the Loire Valley Reds http://www.ft.com/cms/s/0ae36f08-3416-11db-bf9a-0000779e2340,_i_email=y.html
July 2006 Quotation in the Gardian	The Guardian, Saturday July 22 nd , Victoria Moore: Château de Targé Saumur Champigny Les Tuffeaux 2003 (£7.49, Majestic, or £6.99 when you buy two or more) ... combines a tug of hedgerow with the ripe fruit of that hot 2003 summer. To read the article, http://www.guardian.co.uk/weekend/story/0,,1824891,00.html
June 2006 Decanter World Wine Awards	In the British Decanter World Wine Awards, I have been awarded a Bronze award for Targé 2004 a Commended award for Cuvée Ferry 2003 a Bronze award for Les Fresnettes 2004
April 2006 National Mâcon Contest	Bronze medal for Targé 2004 Bronze medal for les Fresnettes 2004
March 2006 A microbiologist at Targé	This week I was honoured to welcome Mr Claude Bourguignon, a distinguished soil microbiologist, who advises (amongst others) the Domaine de la Romanée Conti. We dug exploratory holes in my vineyard and had visual proof that the fact of ploughing the soil over the last five years, at however much cost to the vigneron so much, is indeed the best way. The return of

	<p>the fauna, flora and microbic life allows at last to the roots to go down deep so as to fully express the complexities of the Terroir in the glass. Even more, he classifies the soil along the cliff, where a good part of my vineyard is planted, on a par with the Great Vouvrays (and Champagne) as a substratum for the Chenin Blanc.</p>
<p>March 2006 Gilbert & Gaillard Guide</p>	<p>Quoted in the French guide.</p>
<p>February 2006</p>	<p>Quotation in the famous French issue "La Revue du Vin de France": three stars for Targé 2003, three stars and a half for Cuvée Ferry 2003 (Three stars too for Targé 1996 and even four for Targé 1989)</p>
<p>December 2005 Hedge planting program</p>	<p>My friends and myself are underway for a ambitious hedge planting, including in the Targé vineyards, so as to enhance biodiversity in our AOC Saumur-Champigny. Please do read the following article in Wine Magazine International: http://www.wineint.com/story.asp?sc=2016&ac=9997984</p>
<p>Harvest 2005</p>	<p>I simply think it is my second best vintage in 30 years (after 1990), as everything went quietly and perfectly. Certainly we had high degrees as if Saumur of Loire Valley were on the Mediterranean latitude... Yet cool nights helped us to keep some acidity and fruity aromas. Wait and see!</p>
<p>June 2005</p>	<p>In the Independent Vintners' National Contest, the Château de Targé 2003 got the Bronze Medal</p>
<p>May 2005</p>	<p>In Mâcon Contest, I got the Bronze Medal for my Cuvee Ferry 2002</p>
<p>April 2005 30 awards in 10 years</p>	<p>Yes, 30 awards for my three wines in 10 years' time! Just ask for the list through email, I would be most happy to send it to you.</p>
<p>February 2005</p>	<p>In the annual Angers Wine Trade Fair contest, which takes place in early February in Angers, I am happy to have got: Targé 2003: a Gold Medal Cuvée Ferry 2002: a Gold Medal les Fresnettes 2003: a Bronze Medal</p>
<p>January 2005</p>	<p>The winery got amongst the first the brand new French Government</p>

	<p>accreditation for "Agriculture Raisonnée", which means that we use environment- friendly minimum intervention methods of culture in the vineyards, and that it has been controlled and stamped by the French Administration.</p>
<p>Dussert-Gerber 2005 Guide's quotation</p>	<p>Targé 2003 Cuvée Ferry 2001 Les Fresnettes 2003 These three wines have been quoted in this French 2005 release.</p>
<p>Hachette 2005 Guide's Quotation</p>	<p>Cuvée Ferry 2001 * This wine has been quoted in this 2005 release.</p>
<p>November 2004</p>	<p>"Les Remarquables du Champigny", taking place in the nearby Fontevraud Abbey, is a friendly contest attended by circa 200 wine professionals. I am then proud to have got 5 quotations out of 6 tasted samples each on three different tables: "Remarquable": Targé 2003,Cuvée Ferry 2003,Cuvée Ferry 2002 "Very well done": Targé 2002, Targé 2001</p>
<p>Harvest 2004</p>	<p>"At last the harvest is over, I repeat over. It has been fantastic notwithstanding the so uncertain weather, but will be kept in my memories being one of the hardest, because we had to play on our nerves with this weather...". Happily the Cabernet grapes stayed in perfect shape, so we waited to the last moment. The Chenin went midway as some rot appeared, but was quickly harvested. Harvest began on 7th of October to end on 22th, as the official day was already on 4th. Waiting really paid!</p>
<p>June 2004</p>	<p>The Saumur Blanc "Les Fresnettes" 2003 has been selected amongst the nicest expressions in the category " generous and rich" in the Chenin Rendez-Vous in Fontevraud Abbey.</p>
<p>April 2004</p>	<p>Mâcon: Bronze medal for Château de Targé 2002 Bronze medal for Cuvée Ferry 2001</p>
<p>February 2004</p>	<p>Angers: Bronze medal for Cuvée Ferry 2001</p>
<p>Vintage 2003</p>	<p>Called as the "heat wave vintage" It was really an astonishing vintage. The torrid heat of the summer, happily cut by some rare but real short downpours ended by a sunny</p>

	<p>September, with at last cool nights, which saved the aromas. The harvest ended before 1st of October, which is particularly early. Is it the first "Vintage of the Century", that may be possible. Unfortunately we had only 36 hl/ha for the Cabernet Franc and 25 hl/ha for the Chenin...</p>
May June 2003	<p>New medals, which are welcome: Mâcon: Gold medal for the Chenin 2001 and Bronze medal for the Cuvée Ferry 2000 Bourg-Blaye: Bronze medal for the Cuvée Ferry 2000</p>
February 2003	<p>Silver Medal in Angers for Château de Targé 2001</p>
Vintage 2002	<p>It was absolutely a miracle: as the summer was not really hot like everywhere in Europe we were quite afraid; but three weeks of real blue sky came, with the luxury of a good and short downpour on 18th of Sept. As the nights were cold and the skins thick, we afforded ourselves to wait the 10th of October to start, as there was no rot. The yields were shorter than usual by an average of 20 %, but it was worth it! As for the Chenin Blanc, it has been also a success with three good tris.</p>
Summer 2002	<p>For the third time the label "Terra Vitis" has been granted (it is a environmentally friendly non-governmental organization which controls if we behave well ...)</p>
May 2002	<p>Mâcon 2002: Bronze medal for Targé 2000 Bronze medal for Cuvée Ferry 1999 Saumur 2002: Silver medal for Targé 2000 Bronze medal for Cuvée Ferry 1999</p>
February 2002	<p>During the last Angers Loire Wine Trade Fair, three samples were given for the Loire wines competition: Gold medal for the Château de Targé 2000 Silver medal for the Château de Targé Cuvée Ferry 1999 Silver medal for Blanc de Targé 2000.</p>
Harvest 2001	<p>Begun on October 8th, the harvest lasted 10 days, and thanks to a subdued yield and a thinning out of the leaves around the grapes, each parcel has been harvested just in time nevertheless a ever-</p>

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Summer 2001	The " Terra Vitis " label is granted once more this year. (a independent friendly environmental based organization verifies that we really respect not only the controlled aromatization with controlled products but also the environments.)
May 2001	Mâcon 2001: Bronze medal for the Château de Targé 1999
January 2001	It happens to our greatest honour that a part of the Loire Valley, including Saumur and the Domaine, has been classified as " Patrimoine mondial de l'UNESCO ".
December 2000	Many quotations in the French wines guides: please refer to the " Experts notes "
Grape Harvest 2000	Once again, we had not been happy with the rains which came: we are then even more happy of the good to excellent quality of what has been harvested: really, nothing is worth a good soil! The know-how of the vineyard manager comes also into account: the Domaine has just been successfully controlled by an independent organization for the label " Terra Vitis ", whose agreement is friendly environmental based.
May 2000	Mâcon 2000: - Silver medal in Mâcon for the Cuvée Ferry 97 - Bronze medal winner in Mâcon for the Blanc de Targé 98 - Bronze medal winner in Mâcon for the classic Targé 98
April 2000	Liger de Bronze pour le Targé 1998
Grape Harvest 1999	Rain meant that we missed out on an exceptional vintage, which in the end, will simply be good to very good, supple, delicate and fruity.
Spring Summer 1999	Bronze medal winner in Mâcon for the Ferry 96 vintage. This was the first year that the grape picking actually covered the entire vineyard. Much more environmentally friendly than in previous years, it was a success despite the hot, humid weather.

February 1999	Silver Liger at the Salon for the Wines of the Loire at Angers
October 1998	After the grape harvest, 3 additional hectares were turned over to grass
October 1998	Harvesting difficult because of the rains, but successful. For the first time, we are harvesting White. Wait and see.
May 1998	Bronze medal at Mâcon for the Cuvée Ferry 96