



# Château de Targé

## SAUMUR-CHAMPIGNY ROUGE

APPELLATION: AOC Saumur-Champigny

TASTING NOTES: 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 with 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 VARIETAL: 100% Cabernet Franc

YIELD: 50-60 hl/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, etc.), adhering strictly to the rules of Sustainable Agriculture “Terra Vitis®”

VINIFICATION: In thermo-regulated stainless steel vats following a thorough double sorting on receipt. Use of maceration, aeration, and temperature control in the search for harmony, fruit, elegance, and depth.

MATURATION: In thermo-regulated stainless steel vats, before being bottled in July of the following year.

RESIDUAL SUGAR: 2 g/L

ALCOHOL CONTENT: 12.5%

CELLARING POTENTIAL: To be enjoyed over the next five years.

SERVING SUGGESTIONS: Serve at around 55°F with light but flavorsome 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).

