

AP WINE IMPORTS

Saumur Brut Blanc Méthode Traditionnelle

The Estate: Established in 1655, acquired by Phelippeaux de Ponchartrain near the Royal Abbey of Fontevraud. Today covers 24 hectares with 50-60 hl/ha yields on clay-limestone soils. Member of Terra Vitis since 2000 and certified organic since 2020. The vineyard sits on a small mound 2 to 3 meters above the rest of the plateau, which protects the vines from frost and ensures good exposure to the winds.

Location: Saumur, Loire Valley, France.

Soil: Clay on tuffeau stone, Turonian limestone formed 90 million years ago. Roots reach 90 cm into the clay, then wrap around the tufa stone for nutrients and water.

Vines: Harvested manually into openwork crates in 1-2 sortings to select the largest and freshest bunches.

Varietals: 70% Chenin Blanc, 30% Cabernet Franc

Vinification: Direct pneumatic pressing, slow and gentle so as not to extract any bitterness. Fermentation and malolactic fermentation in vats before casking.

Aging: After blending, aged in 3-5 year old barrels for velvetiness without woody notes. Tirage in the spring, then 2.5-3 years resting on slats.

Alcohol: 12.5%

Cellaring: Drink within 2 years for freshness, or in 3-5 years to appreciate its evolution and complexity.

CHÂTEAU DE TARGÉ

SAUMUR |
MÉTHODE | EXTRA BRUT
TRADITIONNELLE | BLANC

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