

# Charles Bove

## Vouvray



### The Wines

- *Sparkling Wine*: is composed of a selection of juice from white chalk soil vineyards in the Touraine appellation and is based heavily on Chenin Blanc with a dollop of Chardonnay to add richness. The wine is made according to traditional methods; during the bottle fermentation and maturation, it lies on lathes for more than 18 months.
- *Touraine Sparkling Rosé*: A *méthode traditionnelle* sparkling made from 70% Cabernet Franc (fine aromatics and acidity) and 30% Gamay (fruit and low alcohol). The wine rests on its lees in Bove's chalk caves for eighteen months before being disgorged. This is fresh, dry, and very pleasing.
- *Touraine Sauvignon Blanc*: Born of Touraine's chalk soils. Raised in steel and bottled without fuss. Fresh, brisk, delicious fruit.
- *Vouvray*: From Vouvray, where the Abbey of Marmoutiers promoted the farming of Chenin Blanc in the 3rd century. Vouvray and its sibling Montlouis across the river are Touraine's two great white wine appellations. This is a traditional style of Vouvray, bottled with a touch of residual sugar, which allows its incisive fruit to age long and gracefully.

Bove also maintains an extensive portfolio of still wines, the most interesting among which may well be the small range of varietals labeled under the *Au Coeur des Terroirs* label. These are delicious, well-priced introductions to the fresh and elegant wines the Loire does so well. We buy two:

- *IGP Pineau d'Aunis rosé*: "Once tasted, never forgotten," so wrote Loire authority Richard Kelley about the grape. Quoting him further is irresistible: "Pineau d'Aunis was once the most revered variety in the Loire and a favourite of King Henry III who exported *vin claret* to the English court in the 13<sup>th</sup> Century, making it, presumably, the original 'claret'. Charles VII of France offered the grape to the Duc de Bourgogne in 1425, presumably as a peace offering, some four years before the Dauphin was crowned, in the presence of Jeanne d'Arc, at Reims Cathedral."

Despite the favor of those distant kings, the grape nearly went extinct as recently as the last quarter of the 20th century, but since then has been making a comeback. It's prized for peppery spice and elegance, giving, like Pinot Noir, full flavors without weight. In rosé, such as this one, its characteristic spice makes for a wine with delectable drive and fabulous drinkability.

- *IGP Cabernet Franc*: This is sourced from the Brissac zone in Anjou, a quintessentially central Loire Franc with ample fruit and fresh aromatics, at a price that will leave change in your pocket. Production averages 850 cases.

