



CHARLES BOVE SPARKLING WINE NV

Founded in the 19th century, the small négociant firm of Charles Bove has its base of operations in an enormous rock quarry, burrowed into a chalk hillside for limestone to build the Loire châteaux. The firm specializes in sparkling wines, buying grape must or juice direct from surrounding domaines and then vinifying, blending, and bottling in this vast old quarry.



VINEYARD

- Site:** The winery is in Montrichard Val de Cher, just upstream from Château de Chenonceau; the growers for this sparkling wine are spread about the region of Touraine.
- Soil:** Chalky limestone soil of the central Loire Valley.
- Vines:** Sourced from vineyards in the Touraine appellation.
- Varieties:** Based heavily on Chenin Blanc with a dollop of Chardonnay to add richness.

CELLAR

- Vinification & Aging:** A *méthode traditionnelle* sparkling. Stainless steel fermentation. Rests on its lees in Bove's chalk caves for more than 18 months before being disgorged. Reserve stocks allow Charles Bove to maintain a consistent quality level.
- Production:** 2,500 cases.
- Profile:** A sparkling wine which reflects the beautiful characteristics of Chenin Blanc. Medium dry with almond and pear flavors. Great minerality. A great price.