



## CHARLES BOVE TOURAINE ROSÉ

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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.

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### 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:** 80% Cabernet Franc and 20% Gamay.

### CELLAR

- Vinification & Aging:** A *méthode traditionnelle* sparkling. Stainless steel fermentation. Rests on its lees in Bove's chalk caves for 18 months before being disgorged.
- Production:** 2,500 cases.
- Profile:** Fine aromatics and acidity from the Cabernet Franc and freshness and fruit from the Gamay. Fresh, dry, and very pleasing with lovely, broad red fruit and a soft mousse. A mouthful of rosé at a great price.