



CHARLES BOVE VOUVRAY

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. It also maintains an extensive portfolio of still wines, such as this traditional Vouvray.



VINEYARD

- Site:** The winery is in Montrichard Val de Cher, just upstream from Château de Chenonceau; the growers for this wine are spread about the region of Vouvray, one of Touraine's two great white appellations (Montlouis, just across the river from Vouvray, is the other).
- Soil:** Chalky limestone soil of the central Loire Valley.
- Vines:** Sourced from vineyards in the Vouvray appellation.
- Varieties:** Chenin Blanc.

CELLAR

- Vinification & Aging:** Stainless steel fermentation. Bottled with a touch of residual sugar to allow the fruit to age long and gracefully.
- Profile:** Semi-sweet with soft apple and lime notes. Quite traditional.