



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.



CHARLES BOVE TOURAINE ROSÉ

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:** 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.



CHARLES BOVE SAUVIGNON BLANC

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 Sauvignon Blanc.



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 the Touraine appellation.
- Soil:** Chalky limestone soil of the central Loire Valley.
- Vines:** Sourced from vineyards in the Touraine appellation.
- Varieties:** Sauvignon Blanc.

CELLAR

- Vinification & Aging:** Raised in steel and bottled without fuss.
- Profile:** Fresh, brisk, delicious fruit.



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.