

# Charles Bove, Montrichard



Domaine Charles Bove buys juice after tasting vintages at each property. The wines are then put into their cellars, an underground quarry abandoned after it had been used to build the Loire châteaux, where they are vinified, blended and then bottled.

Domaine Charles Bove optimizes the intrinsic qualities of the different wines by blending them together in one single vat. Reserve stocks allow them to maintain a constant quality level. At the end of the bottling operation during which the wine is topped up with liqueur de tirage, the bottles, capped with metal temporary caps, are stored in the cave-like cellars. They are "laid" on "lathes", that is to say stored horizontally, with each layer separated from the previous one by a thin wooden lathe. Over a period of about 4 months, a second fermentation occurs.

## The Wines

- *Sparkling Wine*: is composed of a selection of juice from the vineyards of the Loire Valley and is 100% Chenin Blanc. The wine is made according to traditional methods; during the bottle fermentation and maturation, it is kept lying on lathes for more than 18 months. The wine is a light golden color, with small, long-lasting bubbles. It is full and frothy upfront, with almond, fig and pear flavors.
- *Vouvray* : Wines from the Vouvray region have been on French kings' tables since the 14th century. The wine is made of 100% Chenin Blanc and is a young, semi-sweet wine of a soft yellow color. Both the nose and the mouth benefit from soft flavors of apple and lime.