

CHARLES BOVE

SPARKLING WINE



GROWING REGION:

Vouvray (majority), Loire Valley, France.

TERROIR:

From the white chalk soil of the central Loire Valley. All sourced from vineyards in the Touraine appellation.

GRAPES:

Based heavily on Chenin Blanc with a dollop of Chardonnay to add richness.

VINIFICATION NOTES:

Reserve stocks allow Charles Bove to maintain consistent quality level. Traditional method. Lies on lathes for more than 18 months during fermentation and maturation.

TASTING NOTES:

A sparkling wine which reflects the beautiful characteristics of Chenin Blanc. Medium dry with almond and pear flavors. Great minerality.