

# Charles Bove / Donatien Bahuaud

## Vouvray



### The Wines

- *Charles Bove Sparkling Wine*: is composed of a selection of juice from white chalk soil vineyards in the Touraine appellation and is based heavily on Chenin Blanc with a dollop of Chardonnay to add richness. The wine is made according to traditional methods; during the bottle fermentation and maturation, it lies on lathes for more than 18 months.
- *Charles Bove Touraine Sparkling Rosé*: A *méthode traditionnelle* sparkling made from 70% Cabernet Franc (fine aromatics and acidity) and 30% Gamay (fruit and low alcohol). The wine rests on its lees in Bove's chalk caves for eighteen months before being disgorged. This is fresh, dry, and very pleasing.
- *Charles Bove Vouvray*: From Vouvray, where the Abbey of Marmoutiers promoted the farming of Chenin Blanc in the 3rd century. Vouvray and its sibling Montlouis across the river are Touraine's two great white wine appellations. This is a traditional style of Vouvray, bottled with a touch of residual sugar, which allows its incisive fruit to age long and gracefully.

The firm also maintains an extensive portfolio of still wines, the most interesting among which may well be the small range of varietals labeled under the *Donatien Bahuaud* label. These are delicious, well-priced introductions to the fresh and elegant wines the Loire does so well. We buy two:

- *Donatien Bahuaud Touraine Sauvignon Blanc*: Born of Touraine's chalk soils. Raised in steel and bottled without fuss. Fresh, brisk, delicious fruit.
- *Donatien Bahuaud Secret des Vignes Cabernet Franc*: This is sourced from the Brissac zone in Anjou, a quintessentially central Loire Franc with ample fruit and fresh aromatics, at a price that will leave change in your pocket. Production averages 850 cases.