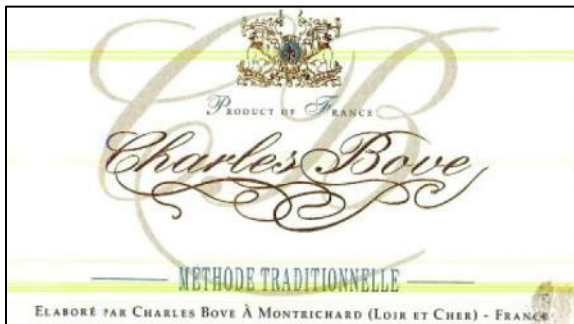


Charles Bove / Donatien Bahuaud Vouvray



My merry, my beautiful, my eternal Touraine whose seven valleys stream with water and wine.

--Honoré de Balzac, born 1799 in Tours



The wines of the Charles Bove/Donatien Bahuaud company began life in the 19th century in Montrichard, in the Loire Valley. Its base of operations was, and is, an enormous rock quarry, abandoned after it had been quarried for building the Loire Chateaux (Chenonceau is just minutes away). This old quarry is now composed of 15 kilometers of underground cellars, with

hardly varying temperatures of 12°C, summer and winter. The humidity inside is ideal for making and storing wines.

The Charles Bove portion of the company specializes in sparkling wines, buying grape must or juice direct from surrounding domains. This juice is then vinified, blended and bottled at Bove. The intrinsic qualities of the different wines are optimized by blending them together in one single vat. Reserve stocks allow them to offset variable weather conditions. 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 chalk 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 Donatien Bahuaud maintains an extensive portfolio of still wines. These are delicious, well-priced introductions to the fresh and elegant wines the Loire Valley does so well.