



## CHARLES BOVE SAUMUR SPARKLING ROSÉ

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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.

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### VINEYARD

- Site:** The winery is in Montrichard Val de Cher, just upstream from Château de Chenonceau; the growers for this sparkling wine are in the Bassin du Puy-Notre-Dame and the Bassin Montreuil Bellay.
- Soil:** Sandy/limestone soils on top of clay-limestone for the Bassin du Puy Notre-Dame and limestone soils for the Bassin Montreuil Bellay.
- Vines:** Sourced from two basins in the Saumur appellation.
- Varieties:** 70% Cabernet Franc, 30% Grolleau Noir and Grolleau Gris.

### CELLAR

- Vinification & Aging:** A *méthode traditionnelle* sparkling. Aged for a fairly short 12 months to ensure the fruit retains its intensity and freshness.
- Production:** 2,500 cases.
- Profile:** Smooth, elegant and luscious with notes of red fruit. A mouthful of rosé at a great price.