



# Maison Antech, Crémant De Limoux, Cuvée Françoise, Languedoc, France

## Producer Profile

For over five centuries, Maison Antech has tamed the magical terroir of Limoux to make fine sparkling wines.

The secret of their character lies in the combination of Limoux's three terroirs, which form the backbone of the cuvées: freshness from the Pyrenees, vinousness from the ocean, and roundness from the Mediterranean. From these terroirs, Mauzac and other grapes are cultivated, each bringing their own complexity and purity to the wines. This Cuvée, named after Françoise, daughter of the family and a member of the sixth generation celebrates her strong character and the part she plays in guarding her heritage and shaping their future.

## Viticulture

An assemblage of old vine parcels located both on the Mediterranean and the higher altitude slopes of Limoux, offers a unique balance between complexity and freshness. Stony, south-facing hillsides, almost 400m above sea level produce expressive fruit. Certified by Terra Vitis, which recognises integrated sustainable viticulture, championing the indissoluble link between the vine and terroir, to produce authentic wines with only the lightest impact on the environment.

## Winemaking

Grapes are handpicked and go directly into the press. The first fermentation takes place in stainless steel vats. The various parcels are then blended and the wine goes into bottle for secondary fermentation, where it ages on the lees for at least 30 months. Finally, a dosage is added using reserve wine to balance the wine.

## Tasting Note

Vibrant greengage and white flower aromas combine with a hint of lemon curd, giving the wine a fresh, vibrant appeal. These are reflected on the palate with an additional mineral character, finely structured acidity, and persistent bubbles elevating the components.

## Food Matching

Perfect as an aperitif or to accompany pan-fried white fish and with sufficient acidity to cut through creamy sauces.



Product code: 4764

## Technical Details

### Varieties:

Chardonnay 70%  
Chenin Blanc 20%  
Mauzac 10%



**ABV:** 12%

**Closure:** Technical cork

**Colour:** White

**Style:** Other sparkling wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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