



# Maison Antech, Blanquette de Limoux Brut, 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 Cuvee, 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

Set on gently sloping clay- limestones hillsides with terraces. The climate here is Mediterranean with an oceanic influence. Vines vary in age from 20 to 40 years old and the yield is less than 50hl/ ha.

## Winemaking

A traditional method sparkler from an exclusively handpicked harvest. Direct pressing of the grapes the selected musts set for a first fermentation in inox vat under controlled temperature. Blending and second fermentation in capped bottles for around 18th months in air conditioned cellars.

## Tasting Note

Pale yellow colour with golden reflections and fine bubbles. The nose expresses the spring flowers and fresh apple and pear. The palate is lively, harmonious and round.

## Food Matching

This is one to just sip and enjoy as an aperitif.



Product code: 3739

## Technical Details

### Varieties:

Mauzac 90%  
Chardonnay 5%  
Chenin Blanc 5%



**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

**Style:** Other sparkling wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

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