

Product code: 3739

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 wise combination of Limoux's three terroirs, which form the backbone of the cuvées: freshness from the Pyrenees, vinosness from the ocean and roundness from the Mediterranean. From these terroirs Mauzac and other grapes are cultivated each bringing their own complexity and purity. This cuvee is named after Françoise, daughter of the family and part of the 6th generation, involved in the winery for over 20 years she has continued to help guide the maison cherishing its heritage but always looking to the 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.

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 Treatment

No oak treatment

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.