



Maison Antech, Blanquette de Limoux Brut Nature, 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

Some of the parcels of Mauzac benefit from the seaside Mediterranean climate while others are located in the cooler mountains of the Pyrenees.

Winemaking

Hand harvested, the grapes undergo direct, slow and low pressure pressing. They use only the finest and freshest of the pressings for this cuvée and age it on the lees for an average of 30 months. No dosage is added.

Tasting Note

This crisp and refreshing Brut Nature Blanquette de Limoux is made from 100% Mauzac, native to the area. The robe has a crystalline yellow colour with golden reflections. Intense on the nose, full of citrus fruit and fresh apple and a hint of toast. Fresh and harmonious with a bright mineral finish.

Food Matching

This is perfect as an aperitif, or with oysters/ scallops in a butter sauce.



Product code: 5428

Technical Details

Varieties:

Mauzac 100%



ABV: 12%

Closure: Technical cork

Colour: White

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: Neutral oak foudres

% wine oaked: 10

% new oak: None

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