# ALLIANCE WINE

## 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 Cuvee, named after Francoise, 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 Mauzac vineyards benefit from the influence of the Mediterranean climate, while others are located in the cooler mountains of the Pyrenees. The combination of the fruit makes for a perfectly balanced and complete wine.

#### Winemaking

Grapes are hand-harvested and undergo direct, slow and low-pressure pressing. Only the first, purest pressings of the juice are used for this cuvée. Aged 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, the famous grape native to the area. It displays beautiful intensity on the nose, with abundant citrus fruit, fresh apple, and a hint of toast. Bright, pure and harmonious with a mouth-watering mineral finish.

### Food Matching

Delicious as an aperitif, or with oysters or scallops in a butter sauce.

#### Product code: 5428



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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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