



Maison Antech, Crémant De Limoux Rosé, 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

Antech produce high-quality, authentic sparkling wines under the sustainability philosophy of Terra Vitis since 2013. Adopting the most sympathetic approach to viticulture, they also work to recover any waste, reduce energy consumption and work with like-minded sustainable suppliers across all aspects of production.

Winemaking

Exclusively hand-harvested grapes are immediately pressed and the finest juice is fermented in temperature-controlled stainless steel vats. After blending and second fermentation, the wine is stored sur lattes for 18 months to develop additional complexity and character.

Tasting Note

A delicately pink Crémant de Limoux with bright fruit and integrated bubbles. The nose opens up to a bouquet of red summer berries and cherry blossom, which follows through on the palate, finishing with juicy strawberry fruit and clean acidity.

Food Matching

A versatile fizz, beautiful as an aperitif with canapés, smoked salmon and lighter dishes.



Product code: 4825

Technical Details

Varieties:

Chardonnay 60%
Chenin Blanc 20%
Pinot Noir 20%



ABV: 12%

Closure: Natural cork

Colour: Rose

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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