

Cuvee Francoise Cremant de Limoux Blanc AOP

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

CEPAGE: 70% Chardonnay, 30% Chenin Blanc

WINEMAKING: Traditional Method. Handpicked harvest. Direct pressing of the grapes. Selected musts set for a first fermentation in inox vat under controlled temperature. Blending and second fermentation in capped bottles on lattes for around 30 months in the cellar. Dosage: 6g/L

ALCOHOL BY VOLUME: 12.0%

AGING: Average 30 Months on Lees

THE STORY

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.

THE ADJECTIVES

OVERALL: Balanced, sharp, and delicate

AROMAS / FLAVORS: White Flowers, fresh fruit, honey

MOUTHFEEL: Fresh and Creamy

THE SELLING POINTS

Classic cremant expressing the delicateness of Limoux

SUSTAINABILITY: Green Practicing, Minimal Intervention / Augmentation

PAIRINGS: Seafood, Scallops, Salads, or as an aperitif wine

