

Cuvee Françoise Blanquette de Limoux AOP

THE FACTS

COUNTRY: France

REGION: Languedoc-Roussillon

CEPAGE: 100% Mauzac

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

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 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.

THE ADJECTIVES

OVERALL: Bright & Refreshing

AROMAS / FLAVORS: Pear and Honey

MOUTHFEEL: Complex, yet balanced bubbles

THE SELLING POINTS

The world's 1st Sparkling Wine (1544)

SUSTAINABILITY: Organic In Practice, Minimal Intervention / Augmentation

PAIRINGS: Fish, Cream Sauces, Goat Cheese

