

— CUVÉE —
FRANÇOISE

... *from Limoux with love*

AOP CREMANT DE LIMOUX - BRUT

Since 1860, the Antech Family has specialized in handcrafting premium sparkling wines in the legendary area of Limoux (1544). Vintage after vintage, the Antech Family has diligently worked both in the vineyard and in the cellar to offer soulful and terroir-driven wines, enhanced by extended ageing on the lees.



THE WINE

- 70% Chardonnay, 30% Chenin Blanc
- Some parcels are benefiting from the seaside Mediterranean climate while others are located in the cooler mountains of the Pyrenees

WINEGROWING

- Certified TERRA VITIS, in conversion to organic
- Limestone soils
- Altitude vineyards on the foothills of the Pyrenees, viticulture is dry farming
- Yields of less than 3T/acre

WINEMAKING

- Hand harvest
- Direct slow and low pressure pressing
- Average ageing on the lees of 30 months
- Light dosage 6 g/L (EXTRA BRUT)
- A proportion of "reserve wines" using a solera

[OUR COMMITMENT]

- A sustainable project:
 - lightweight bottle (-15%)
 - bottle made from 90% recycled glass
 - bio-sourced label made of natural cotton
 - original design by Nicolas Martin