



Wijnfiche

Antech – Cuvée Héritage – Brut | Crémant de Limoux France (CREMANT) – 2019

Domain

Antech

Family and independent domain located in Limoux, France, known for its variety of terroir. This domain has its own, distinct and recognizable style within the region.

Vinification

The harvest took place during the last 10 days of August and the first week of September. After a few hours of cold maceration, the must is separated from the peels by a soft pressing. Both fermentation and maturation take place in stainless steel cuves.

Taste

Intense, harmonious and complex with aromas of citrus, apricots and white flowers. Intense and balanced palette with aromas of cherry, apple and mango. The fruity aromas are nicely integrated into an intense mineral structure.

Food pairing

White meat | Aperitif

General information

Type: Sparkling wine

Grape varieties: Chardonnay (65%), Chenin Blanc (20%), Pinot Noir (15%)

Viticulture: Sustainable/HVE

Storage (years): + 3-5

Serving temperature: 6-8 °C

Taste profile: Complex dry

