



Wijnfiche

## **Antech – Grande Cuvée Oubliée – Brut | Crémant de Limoux France (CREMANT) – 2013**

### **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**

Traditional method with manual harvest followed by an immediate pneumatic pressing. The fermentation takes place in temperature-controlled stainless steel cuves. The sparkling wine gets its bubbles and ripens sur lattes for 5 years. Dosage: 6 g / L residual sugar.

### **Taste**

Pale yellow color with golden hues. In the nose aromas of grilled bread and agrum. In the mouth we experience grapefruit aromas. Wonderfully fresh with a long finish.

### **Food pairing**

Poultry | Fish - appertizer | Aperitif

### **General information**

Type: Sparkling wine

Grape varieties: Chardonnay (50%), Chenin Blanc (40%), Mauzac (10%)

Viticulture: Sustainable/HVE

Storage (years): "+ 2-3"

Serving temperature: 6-7°C

