

## **Antech – Emotion Rosé – 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**

Traditional method. Exclusively manual harvesting and immediate pneumatic pressing. After selection of the first fermentation juices in thermo-regulated stainless steel vats. Blending and prize de mousse on laths in cellars at controlled temperatures for an average of 18 months.

### **Taste**

Brilliant rosé color with vibrant reflections. Nice bubbles. Fruity in the nose (especially red fruit including raspberry and red currant) and flowers. Very fresh in the mouth and full of finesse. Very elegant summer aperitif.

### **Food pairing**

Appetizer, Dessert - red fruit, Salad with cooked ham, Salad - summer salad, Aperitif

### **General information**

Type: Sparkling wine

Grape varieties: Mauzac (10%), Chenin Blanc (20%), Pinot Noir (4%), Chardonnay (66%)

Viticulture: Sustainable/HVE

Storage (years): + 3-5

Serving temperature: 6-7°C

