



MAISON ANTECH LIMOUX

CLARA VIE BLANQUETTE DE LIMOUX BRUT NATURE NV

Blend: 90% Mauzac, 5% Chenin Blanc, 5% Chardonnay

Terroir: 20-40 year old vines grown on gently sloping hillsides formed of calcareous clay in a Mediterranean climate

Elevation: 650 feet

Farming: Sustainable farming

Aging: 24 months in stainless steel tanks

Bottled: At the winery

Tasting notes

Pouring a crystalline yellow with golden hues, the intense nose offers delicate scents of hawthorn and crisp green apple to offset the nutty, pastry-like richness imparted by the extended tirage. A brisk freshness sweeps over the palate with citrus fruits, tart apple, Mirabelle plum, and golden flowers coming in waves as the wine meanders toward a harmonious finish.

To be enjoyed as an aperitif or throughout the meal.
Serve at 44-45° Fahrenheit.

