



MAISON ANTECH LIMOUX

CLARA VIE CRÉMANT DE LIMOUX BRUT ROSÉ NV

Blend: 70% Chardonnay, 12% Chenin Blanc, 10% Mauzac, 8% Pinot Noir
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

A beguiling fruit of the marriage of Chardonnay, Chenin Blanc, Mauzac, and Pinot Noir. This classic rosé shines a pale pink in color with silver highlights that hold subtle strawberry aromas, sweet fresh herbs, and a keen mountain stone mineral edge that pops thanks in part to the restrained 8g dosage. The palate is as pure as can be in its golden apple, salmonberry, dripping-ripe tropical fruit, and summery floral flavors, perfect to accompany appetizers, seared or grilled scallops, and chicken liver mousse on baguette.

Best served and refreshed at 44-45° Fahrenheit.

