

Antoine

AOP GAILLAC | ANCESTRAL METHOD



CÉPAGES

100% Mauzac



TERROIR

In Puycelsi, Mauzac gains altitude. Limestone soils, ventilated exposures, and moderate elevation bring tension and precision. Here, Gaillac's historic grape variety becomes finer and more expressive: less weight, more brightness. A terroir that stretches the wine without ever hardening it.



VITICULTURE

Nothing spectacular in the vineyard—and that is intentional. The goal is balance, not performance. Controlled yields, close monitoring of ripeness, and decisions made to preserve the grape's natural freshness. Mauzac is a sensitive variety: when listened to, it gives generously; when forced, it closes up. Here, it is given time.



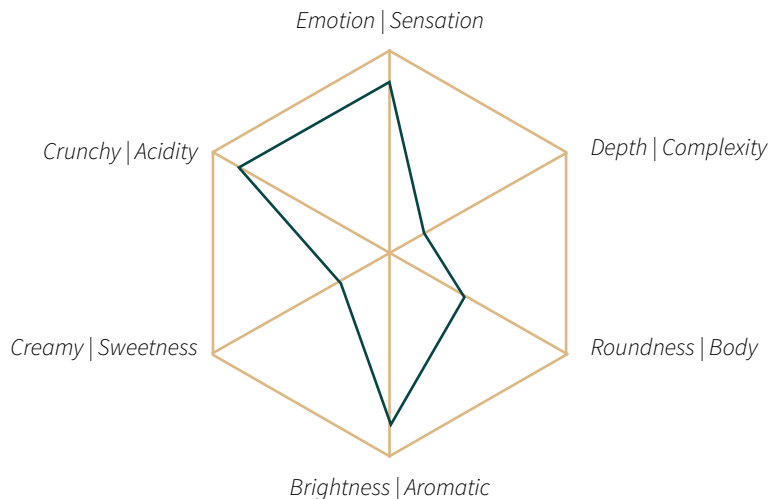
VINIFICATION

A simple, demanding method—with no safety net. A single fermentation starts in tank and is stopped by cold. The wine is bottled before fermentation is finished, which then resumes naturally in bottle. No dosage liqueur, no artifice. The dosage (10 g/L) comes exclusively from the grape. This is a natural brut, fully assumed, where bubbles form slowly. The wine is not disguised; it is guided. Mauzac remains readable, precise, and alive.



DÉGUSTATION

Pale and luminous in colour. The bubbles are fine, integrated, never aggressive. On the nose: fresh apple, pear, and light floral notes with a spring-like feel. On the palate, the attack is lively and tense, then rounds out naturally. The 10 g/L bring balance, not sweetness. Antoine does not try to imitate Champagne. It embraces its origin, its grape, and its method. A wine for real moments, open tables, and long aperitifs. A wine that doesn't aim to impress, but to bring people together.



LOGISTICS

BOTTLE

Cremant Prestige
Hauteur : 29,6 cm
Poids : 1,75kg
EAN : -

CASE

Dimensions: 34 × 28 × 20 cm
Weight: 10.00 kg
Units per case: 6
EAN : -

LAYER

Number of layers: 5
Cartons per layer: 17
Total cartons per pallet: 85

EUR PALLET

Dimensions: 80 × 120 × 170 cm
Weight: 780 kg
Cases per pallet: 85
Bottles per pallet: 510

MAISON CHAPE

FRANÇAISE

ERWAN PETRUS +33(0)6 52 26 29 76

6 PLACE JEAN SESQUIÈRES | 31130 BALMA | OCCITANIE | FRANCE