

# the Culture Club!

Club Release July 2022  
July Sparklers

## P.O.P. (Yeah You Know Me)

**Antech-Limoux Cuvée Brut Nature, Crémant de Limoux  
90% Mauzac, 5% Chenin Blanc and 5% Chardonnay**

Antech's Brut Nature is produced with no added dosage, which translates to a super clean and crisp glass of bubbles. Aromas float straight out of the Antech-Limoux Cuvée Brut Nature bottle, singing scents of freshly fermented yeast of straight-out-of-the-oven bread along with a light background of crisp, yellow apples.

In the glass, the brut is a very pale straw yellow — honestly, it's nearly clear upon first look, yet has the slightest yellow tint as if the sun is reflecting off of a clean window pane. This sparkling wine is so aromatic, releasing scents immediately as you pour: fresh baked white bread, apple, baking spices, hints of honey, and that light stink of sun-burnt citrus fruits.

The palate of the Antech-Limoux Cuvée Brut Nature is quite light in body with flavors of toasted brioche, crisp apples and pears, flower petals, and just a hint of citrus. The brut has a medium-high acidity that keeps the taste fully alive from beginning to end. The finish provides just a light texture on the tongue, reminiscent of nut skins.

**Reg. \$20 Club \$17**

## **Delmas Blanquette de Limoux Tradition Brut, Crémant de Limoux Mauzac and Chardonnay**

Domaine Delmas has long been considered a reference point for Limoux bubbles and the house is operated by Bernard Delmas, his wife Marlene, and their son Baptiste.

Bernard Delmas was a well-known chef before returning to Limoux to run his family's business, and Bernard has made many improvements at Delmas over the years, most notably a conversion to organic farming (Delmas was the first organically certified producer in Limoux back in 1986) and the expansion of their vineyard holdings (all high elevation in the mountains that circle the town) from 3 to 32 hectares,

Méthode traditionnelle – the second fermentation takes place in the bottle, the classic vinification technique for fine bubbles. This wine is Brut with 5-7 grams of sugar per liter.

Fresh, racy with a typical notes of crisp green apple and honey. The Mauzac grape varietal gives this wine its classic Blanquette de Limoux characteristics of crisp green apple. The texture is creamy, with very fine bubbles. Well-structured with fresh elegance and good length.

***Reg. \$20 Club \$17***

## **J.L. Denois Pinot Noir Brut Rosé, Crémant de Limoux 100% Pinot Noir**

From a young age, Jean Louis Denois was a bit of a rebel and didn't exactly get along with his family. He had no interest in continuing the family domain in Champagne and left that to his brother. He instead wanted to travel the world, and see what other wine regions were like so he could learn, but also forge his own path. Eventually, J.L. ended up in Limoux. He fell in love with the terroir. The soils are mostly clay and limestone, the altitude averages around 300 meters above sea level and the proximity to the Pyrenees means the grapes can benefit

from warm days and cool evenings. He also couldn't help but love the relative affordability of the land compared to his home in champagne.

Now, one of the rising stars of the Languedoc, Jean Louis Denois makes exciting, world-class wines that nonetheless remain amazingly inexpensive, owing to his location more than anything else. His vineyards sit in the very southwestern corner of France, at the foot of the Pyrenees, and he produces red, white and sparkling, all made from perilously low-yielding vines, vinified with as little interference as possible. The Brut Rosé is made entirely from Pinot Noir and is just as delightful as the blended "Tradition," with more bright red berry fruit character.

**Reg. \$20 Club \$17**