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Chardonnay release and some great news from this year!

Dear Bubbly-Lovers,

It has been such a long time since I last wrote to you, and so much beauty has happened since. I am thrilled to share some of the exciting events of this year with you in this newsletter!



First of all, it is my pleasure to announce the **new release of our famous Colmant Brut Chardonnay**. After patiently maturing in our cellar for a period of at least 45 months, it is finally ready to make its way out to your enjoyment. This truly delicate, crisp and seductive blanc de blanc blend is considered Colmant's "creme de la creme" bubbly, a must have for those seeking excellence in their bubbly-drinking experience.

This Brut Chardonnay release was created in the 2012 vintage year, using only the best quality grapes from Franschhoek and Robertson vineyards, as well as 15% of reserve wines from previous years. Make sure to treat yourself, and the special people in your life, to the opportunity of experiencing its magic! As always, our gift to you is a free delivery to your doorstep countrywide, for orders of at least 12 of any combination of our bubblies. Please feel free to make use of our <u>friendly online order facilities</u>, should you wish to place an order.

In other news, allow me to share with you some of the events from this year...



To my great surprise, my eldest daughter Manon, and her partner Mark, having come back from a beautiful journey of travels around the world, made the decision to return to the farm this January, just in time for harvest. They will be joining forces with me in the cellar to continue to add that very special touch in each bottle of Colmant Cap Classique produced, as well as in making sure that you, the entire Colmant family, remains happy and well looked after. They are full of vibrant youthful energy and inspiration, and plan on contributing a lot of beauty to the Colmant brand and farm. I am very happy to have them here with me and excited to witness their contributions. We will be sure to keep you informed on all the special

developments that occur in the upcoming newsletters.

On the winemaking side, all has been going great in the Colmant cellar. This year's harvest was somewhat unusual due to the drought experienced last summer, which caused unfavourable conditions for the growth of grapes. We however managed to work our magic in ensuring that our base wines for the creation of this year's blends were expressive of our usual standards, and are feeling confident in the bubblies that they will yield.

Due to the continuing (and well appreciated) increase in demand for our Cap



Classiques, we made the decision to build a cellar extension earlier this year, which would capacitate the production of 8000 more bottles each harvest. This increased production will be ready for release in 2019, and will hopefully allow you to enjoy Colmant all year round without the stocks running out!

On that note, for those who have been patiently waiting for it, the

next release of our Brut Reserve is scheduled for **September**. We, as always, thank you for your patience and understanding, knowing that we will never compromise on quality.

And last, but not least, we are very excited to announce that Colmant will soon have a **brand new website**. Stay in tune for this exciting event, expected to occur in the few weeks!

With our bubbliest regards,

Jean-Philippe Colmant

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