

CAP CLASSIQUE COLMANT  
**BRUT ROSE NV**  
romantic | gracious | harmonious

**A tender touch to Colmant's alluring blend.**

*Colmant Brut Rosé is seductively appealing  
in its signature lively freshness and delectable flavour.*

**On the eye**

Modest salmon blush containing amber tones within set against pearlescent bubbles.

**On the nose**

Scents of wild strawberries and redcurrants are brushed with a hint of flowers.

**On the palate**

Lovely tension of opposites in its red berry vivacity and succulence  
set against a silky richness and creamy texture.

**Winemaker's notes**

*Special skills and techniques are used  
to create Colmant's Brut Rosé NV  
– and some unique alchemy too!  
While Chardonnay makes up 25% of the blend,  
Pinot Noir leads the dance with 75%.  
A portion (10%) of the Pinot Noir  
is macerated on the skins  
to give the Brut Rosé its colour  
and signature red berry aroma and flavour.  
The Chardonnay contributes  
vivacity, finesse and harmonious elegance.  
As with other Colmant wines, 15% of the base wine is  
barrel fermented in French oak  
and there is a 15% reserve wine portion blended in.  
Maturation time on lees is 24 months  
at a constant temperature of 14°C before release.*

**Dosage : 6,5 to 7,0 g of sugar per litre.**

**For Ultimate Enjoyment...**

Perfect to enjoy over a beautiful sunset, perhaps one which illuminates the sky the same way our Brut Rosé glows in your glass? Or maybe you might like to enjoy it in a warm rose-petal bath on a cold winter's day? If you choose to pair it with food, it will deliciously complement white meat, a strawberry dessert or decadent dark chocolate.



**Platter's**  
SOUTH AFRICAN WINE GUIDE  
4 STARS

