



CAP CLASSIQUE
COLMANT

SOUTH AFRICA



D ELICE NECTAR NV

LIVELY | GENEROUS | VIBRANT

Elegantly luscious yet still classic, this blend offers an exotic twist to the Colmant style.

Colmant D elice Nectar NV is slightly off-dry with lingering flavours of ripe citrus and sun-sweetened apple generosity.

Winer-aker's notes

Franschhoek, Robertson and Elgin fruit were used in the 52% Pinot Noir and 48% Chardonnay blend. Conforming to house style, a portion (10%) of the wine underwent fermentation in French oak barrels and 20% of reserve wine from previous vintages was blended in to enhance intensity and complexity. Maturation on the lees took 24 months at a constant temperature of 14 C. The wine was then degorged with the addition of a generous liqueur de dosage which added a unique twist to the gentle aroma and flavour.

Dosage : 20,0 to 21,0 g of sugar per litre.

On the eye Pale gold with crystalline clarity.

On the nose Understated lemon, dried apricot and gentle brush of hazelnut.

On the palate Structured, poised mouthful of refreshing, bright citrus and its acidity with rounded sun-kissed apple and pear flavours.

For Ultimate Enjoyment This bubbly is scrumptious on its own as an aperitif. We also recommend it as the perfect enhancer to Asiatic cuisine, spicy food and chocolate cheesecake.



4 STARS

Platter's - South African wine guide

Crafted by the

COLMANT FAMILY IN FRANSCHHOEK