





## **ABSOLU** DOSAGE ZERO . NV

## REFINED | CLASSIC | COMPLEX

## A Prestige Cuvée, the ultimate expression of Colmant.

Colmant Absolu Dosage Zero is the pinnacle of the range: a Blanc de Blancs with zero dosage and extended lees maturation of 7 years. A poised balance of maturity, complexity and fresh vivacity.



Absolu Dosage Zero NV is 100% Chardonnay with the fruit coming from Franschhoek (45%), Robertson (30%) and Elgin (25%), all from the 2015 harvest. A portion of the base wine (15%) is fermented in French oak barrels while a further 15% of reserve wine from the 8 previous vintages is also blended in. These techniques contribute to the complexity and elegance of the finished product - as does the extended 7 years maturation on lees plus an extra year of maturation on the cork.

Dosage: 0 g of sugar per litre.

On the eye Bright golden hue with vibrant green tinges and a persistent, finely beaded bubble.

On the nose Rich spice-dusted brioche and yeast aromas which vie with layers of ripe yellow fruits.

On the palate Vivid entry with fresh lime notes and acidity contrasted by toasted bread, warm brioche and typical yeast intensity. The balance extends to the interplay of peachy florality and classic elegance of the leesy length and layers. Complex and nuanced.





94/100 - 4½ STARS

Platter's - South African wine guide 2024