



CAP CLASSIQUE
COLMANT
SOUTH AFRICA



BRUT ROSÉ 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.

Wine-maker's notes

Special skills and techniques are used to create Colmant's Brut Rosé NV – and some unique alchemy too! While Chardonnay makes up 15% of the blend, Pinot Noir leads the dance with 85%. 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 : 6,2 to 7,0 g of sugar per litre.

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.

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 rosepetal 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.



91/100 - 4½ STARS

Platter's - South African wine guide 2024

Crafted by the

COLMANT FAMILY IN FRANSCHHOEK