

Colmant Brut Chardonnay

Colmant Cap Classique & Champagne

South Africa - Western Cape - Method Cap Classique

Delicate light gold color with a lime-green hue. The nose is fresh, lemony and floral with notes of green apple, followed by yeasty and biscuity aromas brought by the lengthy maturation on the lees. Very fine bead of bubbles with a persistent mousse. Opulent on the palate, this wine shows a harmonious balance between fresh zestiness, mineral complexity and a warm breadth of leesy creaminess. It promises to develop great texture over time.

Specifications

Appellation	Method Cap Classique
Varietals	Chardonnay 100%
Vinification	True to house style, a portion of the base wine (15%) was barrel fermented to add a wooded, structured nuance to the final product. Similarly, 20% of the wine is specially selected from the previous year's harvest, kept in prime French oak for the purpose of adding complexity, intensity and harmony. Rich and creamy toast, brioche character develops as the wine undergoes its long 45 month maturation at a steady 14 degrees C before final release.
Pairings	Drinking tips: Ideal with pan fried scallops or line fish "au beurre blanc", it is also the oyster's best friend and will enhance the flavors of parmesan, asparagus, artichokes, parma ham,...



Codes, Weights and Measures

UPC	7 84585 01599 3
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01599 0
Case Weight	36
Cases/Pallet	78
Layers/Pallet	13
ABV	12.50%
SRP	\$ 51.99 USD 750mL Bottle

Reviews and News

NV Colmant Brut Chardonnay - 93 PTS - TA 2021
NV Colmant Brut Chardonnay - 93 PTS - TA 2020
NV Colmant Brut Chardonnay - 92 PTS - eRobertParker.com
NV Colmant Brut Chardonnay - 91+ PTS - WA

NV Colmant Brut Chardonnay - 90 PTS - VINOUS

NV Colmant Brut Chardonnay - 90 PTS - TA

NV Colmant Brut Chardonnay - 89 PTS - VINOUS