CAP CLASSIQUE COLMANT

ABSOLU ZERO DOSAGE NV

refined | classic | complex

A Prestige Cuvee, the ultimate expression of Colmant.

Colmant Absolu NV is the pinnacle of the range: a Blanc de Blanc with zero dosage and extended lees maturation of 85 months.

A poised balance of maturity, complexity and fresh vivacity.





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.

Winemaker's notes

Absolu NV is 100% Chardonnay with the fruit coming from Franschhoek (65%) and Robertson (35%).

A portion of the base wine (15%) is fermented in French oak barrels while a further 15% of reserve wine from previous vintages is also blended in.

These techniques contribute to the complexity and elegance of the finished product – as does the extended time on lees, 85 months – or seven years in layman's terms!

Dosage: 0 g of sugar per litre.

