Colmant Absolu Zero

Colmant Cap Classique & Champagne

South Africa - Western Cape - Method Cap Classique

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.

Specifications

Appellation	Method Cap Classique
Varietals	100% Chardonnay
Soil type	65% of the grapes are from Franschhoek and 35% from Robertson.
Vinification	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. Extended lees maturation of 85 months.
Pairings	Colmant Absolu Zero's food pairing

Codes, Weights and Measures

UPC	7 84585 02833 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02833 4
Case Weight	25
Cases/Pallet	78
Layers/Pallet	13
ABV	12.00%
SRP	$ 113.99 USD 750mL Bottle

Reviews and News

Colmant Absolu Zero Dosage - 95 PTS - TA

Colmant Absolu Zero - 96 PTS - TA
Colmant Absolu Zero - 95 PTS - TA
Colmant Absolu Zero - 93+ PTS - WA