

Colmant Brut Reserve

Colmant Cap Classique & Champagne

South Africa - Western Cape - Method Cap Classique

A subtle pale gold color with a very clean and elegant nose. The aroma has a gentle spicy toastiness with a lemon / yeasty perfume followed by more mature fruit. Plenty of freshness on the palate, with a good acidity which perfectly balances the yeasty depth, bready flavors and ample structure. Long smooth finish. Will develop nicely over the years.

Specifications	
Appellation	Method Cap Classique
Varietals	Pinot Noir 52%, Chardonnay 48%
Vinification	10% of the blend is made of reserve wine from the previous vintage and 12% of the base wine is barrel fermented. Ageing: 28 months minimum on the lees at steady 13°C temperature.
Pairings	Divine as an aperitif and loyal as a party buddy, it also goes perfectly with oysters, sushis or any delicate seafood.



Codes, Weights and Measures	
UPC	7 84585 01473 6
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01473 3
Case Weight	23
Cases/Pallet	78
Layers/Pallet	13
ABV	12%
SRP	\$ 48.99 USD 750mL Bottle

Reviews and News
NV Colmant Brut Reserve - BEST - Cap Classique Challenge
NV Colmant Brut Reserve - 92 PTS - TA 2022
NV Colmant Brut Reserve - 92 PTS - TA 2021
NV Colmant Brut Reserve - 92 PTS - TA 2020

NV Colmant Brut Reserve - 92 PTS - IWR
NV Colmant Brut Reserve - 92 PTS - eRobertParker.com
NV Colmant Brut Reserve - 91 PTS - VINOUS
NV Colmant Brut Reserve - 91 PTS - IWINE
NV Colmant Brut Reserve - 91 PTS - BTI
NV Colmant Brut Reserve - 4.5 Stars - Platter