

Our CAP CLASSIQUE Collection

COLMANT BRUT ROSE 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.

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.

Winemaker's notes

Special skills and techniques are used to create Colmant's Brut Rosé NV – and some unique alchemy too! While Chardonnay makes up 25% of the blend, Pinot Noir leads the dance with 75%. 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.



Platter's
SOUTH AFRICAN WINE GUIDE
4 STARS



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 rose-petal 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.