

CAP CLASSIQUE COLMANT  
**BLANC DE BLANCS** NV  
delicate | crisp | seductive

**Our crème de la crème, an elegant expression of distinctive excellence.**

*Colmant Blanc de Blancs blend, created from a special selection of Chardonnay, is the epitome of Chardonnay expression – fine, elegant and fresh.*

**On the eye**

Delicate light gold hue with lime green highlights and fine persistent bubbles.

**On the nose**

Lime blossom aromatics vie with fresh citrus, distinctive green apple vibrance and richer notes of toasted bread and brioche from long maturation.

**On the palate**

Lively bubbles carry flavours of vivacious – and typical – citrus zest set against a creamy backdrop of minerality, a faint sheen of wood, roasted nuts and broad, mature note of bread and toast.



**Platter's**  
SOUTH AFRICAN WINE GUIDE  
4½ STARS

Our Blanc de Blancs has **consistently** achieved a rating of **minimum 4 ½ stars** in the Platter's Guide for the past **10 years in a row**.

**Winemaker's notes**

*Colmant Blanc de Blancs is made from fruit off selected vineyards in Franschhoek, Elgin and Robertson.*

*The aim is finesse, freshness and elegance on this 100% Chardonnay bubbly.*

*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 harvests, 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°C before final release.*

**Dosage : 4,0 to 4,5 g of sugar per litre.**

**For Ultimate Enjoyment..**

The intense freshness and elegance of this wine pair it beautifully with delicate seafood dishes such as pan fried scallops, oysters or line fish "au beurre blanc". This wine also complements the flavours of parmesan, asparagus, artichokes and parma ham.

