



CAP CLASSIQUE
COLMANT
SOUTH AFRICA



BRUT RÉSERVE NV

SOPHISTICATED | FRESH | ELEGANT

Our signature blend, a true reflection of the unique Colmant style.

Colmant Brut Reserve displays the house style, offering sophisticated freshness and elegance while revealing precision in acidity and the balance of flavours.

Winemaker's notes

Colmant Brut Reserve NV is a blend of Pinot Noir (52%) and Chardonnay (48%) grapes grown in Franschhoek, Robertson and Elgin. A portion of the base wine – just 10% – was fermented in French oak barrels for additional structure and integrated acidity. A further 20% of the blend comprises reserve wines from previous vintages, specially selected to enhance complexity, maturity and consistency as the wine ages. Each bottle of Brut Reserve NV matures for 30 months minimum at a steady 14°C before it is released. It can be enjoyed now but will develop beautifully over four to five years.

Dosage : 5,8 to 6,4 g of sugar per litre.

On the eye Gentle, subtle golden glow with typical streams of fine bubbles.

On the nose Delicate with a mellow spicy toastiness, appealing lemon and brioche typicity and soft scents of mature stone fruit.

On the palate Fresh, crisp entry with beautiful balance of citrus vivacity and acidity complementing the yeasty depth and fresh-baked bread flavours. Structured and elegantly refined, the wine retains its poise to a long, smooth and rounded finish.

For ultimate enjoyment This bubbly is perfect to pop and serve on its own as an aperitif. It also pairs deliciously with oysters, sushi, and any delicate seafood.



4½ STARS

Our Brut Reserve has achieved consistently a rating of in the Platter minimum 4 stars ½ Guide for the past 12 years in a row

Crafted by the

COLMANT FAMILY IN FRANSCHHOEK