



# BON COURAGE ESTATE

## JACQUES BRUÈRE VINTAGE CAP CLASSIQUE

This range is named in honour of the Brewer's French Huguenot lineage, the Brueres, who hailed from the Loire Valley. They are handmade from beginning to end in accordance with the traditional "Champagne" method.

## VINTAGE BRUT RESERVE

**VINTAGE:** 2016

**CULTIVAR:** 60% Pinot Noir  
40% Chardonnay

**IN THE VINEYARD:** The Chardonnay vineyard thrives in stony calcareous Karoo soils with a South-East facing slope. The Pinot Noir vineyard is situated on red alluvial soil.

**ABOUT THE HARVEST:** Whole bunches were hand picked at 19.6° Balling in small separate crates for both cultivars.

**IN THE CELLAR:**

**Basewine production:** Whole bunches were emptied into press where pressing was done. The Pinot Noir and Chardonnay grapes were pressed together to the 60/40% ratio. Only the first 500liters per ton were delicately extracted from the grapes. The juice was settled in tanks and then put to fermentation and was kept on the lees for 8 months. The wine was bottled with a mixture of sugar and yeast to commence the 2nd fermentation.

**Ageing process:** This wine was fermented in the bottle and kept on the lees for 100 months prior to disgorgement.

**DISGORGE DATE:** December 2024

**IN THE GLASS:** This fine example of traditional Cap Classique, made from Pinot Noir & Chardonnay grapes, just absolutely sings on the palate. With it's fine mousse and creamy mouth-feel, it expresses aromas of sun-ripened apples and honey. With its marzipan finish, this bubble will have you craving a second glass.

**FOOD PAIRING:** This versatile bubbly can be drunk on it's own. Should you wish to pair it, there are plenty of options. Sugar and cinnamon roasted nuts, seared salmon and tempura prawns - just to name a few. If you're looking for something more substantial, a lemon & herb chicken straight off the Weber, makes for the perfect treat.

**ANALYSIS:** Alc: 11.63 % | TA (g/l): 6.8 | PH: 3.05 | RS (g/l): 5.2

