



BON COURAGE ESTATE

JACQUES BRUÈRE VINTAGE CAP CLASSIQUE

The Jacques Bruère Cap Classique range pays tribute to the family's French Huguenot heritage. This proud lineage is honored in every bottle, showcasing a harmonious blend of tradition and craftsmanship. The range includes a Brut Reserve, Blanc de Blanc, and Cuvée Rosé Brut. They are only released after a minimum of 90 to 100 months of yeast contact before disgorgement. Each bottle is thoughtfully handcrafted from start to finish, ensuring that every sip reflects the family's commitment to excellence, innovation, and a rich legacy of winemaking.

VINTAGE BLANC DE BLANCS



VINTAGE: 2015

CULTIVAR: 100% Chardonnay

IN THE VINEYARD: The vineyard thrives in stony calcareous Karoo soils with a South-East facing slope.

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

IN THE CELLAR:

Basewine production: Whole bunches were emptied into press where pressing was done. Only the first 500liters per ton were delicately extracted from the grapes. The juice was settled in tanks, fermented and 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 120 months prior to disgorgement.

DISGORGE DATE: Feb 2026

IN THE GLASS: Hints of fresh lime and citrus, complimented by a subtle creamy yeastiness. This lively Cap Classique reels you in from the very first sip with an alluring nose of caramelised apples and fine bubble. Crisp and elegant - sip after sip, this beautiful bubbly just keeps on giving.

FOOD PAIRING: This crisp choice needs no partner but who can say no to pork crackling, crayfish Thermidor or an apple crumble with whipped vanilla cream?

ANALYSIS: Alc: 12.03% | TA (g/l): 7.3 | PH: 3.20 | RS (g/l): 12.03

WINEMAKERS: Jacques Bruwer & Philip Viljoen