





## Cap Classique Jacques Bruére Blanc de Blanc 2010

Situated between the Breede River and Langeberg mountains in Robertson, lies Bon Courage Wine Estate. Here, the Bruwer family, produce a selection of fine wines, ranging from noble whites, classic reds and fortified dessert wines to the elegant and award winning Cap Classique sparkling wines.

*Jacques Bruére* - This range is named in honour of the Bruwer'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.

Cultivar: 100% Chardonnay

Wine Style: Bottle fermented Brut

Winemaking: The base wine was kept on the lees for 8 months initially

during the first fermentation. 10% of the Chardonnay was Barrel Fermented. The "magic of the bubbles" begins during the 2<sup>nd</sup> fermentation that occurs in the bottle thereby extending

maturation on the lees for 36 – 48 months. After "disgorgement" (removal of the yeast lees) and

"dosage" (adding base wine and sugar) the final product is left

on the cork and then released.

Disgorge Date: Feb 2016

Winemaker: Jacques Bruwer

Aroma: Faint lemon scent complimented by a subtle yeastiness and

hints of fresh lime and citrus.

Palate: Shows great finesse on the finish with a crisp, rich and creamy

complexity.

Ageing Potential: Made to be enjoyed now or within 3-5 years.

Serve with: Best served as an aperitif or with oysters and the ideal partner

to a seafood platter. Also great with sushi and lime-flavoured

Thai dishes.

Wine Analysis: Alcohol: 12.39 %

 Acidity [g/L]:
 6.9

 PH:
 3.37

 RS [g/L]:
 5.3

Current Accolades:







JACQUES BRUÉRE