



OVER 340 YEARS OF MASTERING A CRAFT

Jean Le Long Prestige Cuvée is Boschendal's rarest expression of time and craft: a vintage Blanc de Blancs from Elgin Chardonnay, matured for a decade on the lees and shaped by patience, precision and mastery.



BOSCHENDAL
FOUNDED 1685



CAP CLASSIQUE

BOSCHENDAL JEAN LE LONG PRESTIGE CUVÉE BRUT

VINTAGE: 2012
WINE OF ORIGIN: Elgin
VARIETIES: 100% Chardonnay

Named for Jean le Long, the French Huguenot with whom Boschendal's story began, this Prestige Cuvée is the estate's most rare and premium Cap Classique. Crafted from 100% Elgin Chardonnay and released only after extended maturation, it is a wine defined by origin, patience and exceptional craftsmanship.

IN THE VINEYARD

The Chardonnay for Jean Le Long is grown in high-altitude Elgin vineyards, where cool-climate conditions allow for slow, measured ripening and exceptional natural acidity. This site selection is fundamental to the style, giving the base wine its linear structure, citrus precision and capacity for extended maturation.

Harvesting begins early in the season, in the cool hours before daybreak, with grapes picked at lower sugar levels to preserve freshness, balance and purity. The focus in the vineyard is not opulence, but tension: the essential backbone required for a prestige Cap Classique destined for more than a decade of evolution.

IN THE CELLAR

Jean Le Long is crafted with uncompromising selectivity from the first press. The Chardonnay is whole-bunch pressed in separate lots, with only the first 500 l/ton retained: the most delicate juice fraction, prized for its purity, tension and ageing potential. Following primary fermentation, the base wines remain on their primary lees until blending, building subtle texture and dimension before only the finest Chardonnay components are chosen for the final cuvée.

The base wine is stabilised and filtered before the addition of the liqueur de tirage, which initiates secondary fermentation in bottle. It is during this stage that the wine develops its fine Cap Classique mousse and the intricate structure required of a prestige vintage Blanc de Blancs.

The 2012 cuvée spends a minimum of

96 months on the lees before riddling, followed by a further 24 months before disgorgement, bringing total lees maturation to 120 months. After disgorgement, the wine rests for a further minimum of 12 months on cork, allowing clarity, integration and exceptional complexity to emerge with precision.

WINEMAKER'S TASTING NOTES

Pale gold in colour, with an exceptionally fine, persistent mousse. The nose is layered and precise, opening with lemon cream, pink grapefruit and orange zest, followed by beeswax, toasted brioche, roasted almond and subtle notes of honeyed pastry.

The palate is intricate and commanding, carried by a pure citrus core and finely etched acidity. Ten years on the lees brings depth and texture: hazelnut, biscuit, savoury creaminess and a distinctive saline minerality unfold in measured layers. Despite its maturity, the wine retains remarkable energy, finishing with extraordinary length, clarity and quiet power.

TECHNICAL ANALYSIS

Alc: 12% vol | RS: 4 g/l
TA: 7 g/l | pH: 3.2

FOOD MATCHES

Best served with dishes of equal precision: seared scallops, grilled lobster, langoustine, seafood risotto, oysters with citrus beurre blanc, smoked trout pâté, duck liver parfait, aged Comté or truffled gougères.

Its citrus tension and saline finish also make it exceptional with caviar, tempura prawns or delicate Japanese-inspired cuisine.

