

CLOS HENRI PINOT NOIR



100% Pinot Noir. Medium ruby red color. Plush aromas of brambly fruits, cherry, tobacco, soft spice and hints of dark chocolate. Medium to full-bodied with flavors of raspberry, violet, spice, vanilla and a touch of minerality. Striking acidity and smooth tannins. Rich, silky and elegant with a long finish. Perfect with pork belly, rich reductions, duck, fresh figs or a chunk of Port Salut cheese. Organic.

From Marlborough, New Zealand. The soil in the vineyard is rich broad bridge clay and greywacke riverbed. Made with fruit from young vines. Cold soaked in stainless steel tanks for 2 weeks. Then a short extraction at the beginning of the fermentation through daily plungings followed by gentle pump overs in post maceration permit a slow and moderated extraction. Aged in French oak, 30% new, for a year.

Nestled under the southern foothills of Marlborough's Wairau Valley, Clos Henri is a wine estate meticulously established and organically run by the famous Sancerre wine growing family of Henri Bourgeois. Uniting 10 generations of winegrowing know-how from the Bourgeois family, Clos Henri crafts textural and elegant wines, capturing the intense Marlborough character with the aim to reveal the identity of the Clos Henri terroir and a true sense of place in the wines. From the three different soil types of the estate, partially comprised of a clay hill slope, the family uses the best of French and New World winegrowing techniques to capture the essence of Marlborough's intense character and reveal the identity and depth of the Clos Henri terroir. Clos Henri uses natural methods from the vineyard to the winery, practices dry farming and is a proud member of MANA: Marlborough Natural Winegrowers. The estate has been fully certified organic since the harvest of 2013. Through their organic management of the estate, they are committed to show respect for the terroir through the respect of the land. They believe organic practices preserve our place, retaining healthy and alive soils for future generations to carry on their passion of traditional winegrowing.

"Our ultimate objective is to offer a wine that tells you the story of its origin, whispers he is not French but Marlborough and voices he is a craft from the specific Clos Henri terroir" – says Arnaud Bourgeois, General Manager.

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Tasting Note:

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100% Pinot Noir. Plush aromas of brambly fruits, cherry, tobacco, soft spice & dark chocolate; medium to full-bodied with flavors of raspberry, violet, spice, vanilla & a touch of minerality; striking acidity & smooth tannins; rich, silky & elegant with a long finish. Organic.

Shelf Talker:



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