

CLOS HENRI SAUVIGNON BLANC



100% Sauvignon Blanc. Marlborough with a Sancerre twist. Aromas of candied ginger and dehydrated mango are layered with soft notes of stone fruits, underlying flinty minerality and a subtle touch of oak. Wonderfully textural, the palate is structured while remaining rich and full bodied. Flavors of lime, orange blossom and a profound, balancing acidity. A tingly salinity and intense minerality leaves a lengthy and full-bodied finish. Elegant, with great aging potential. Pair with lime and ginger scallops, crayfish, pan-fried snapper, or fresh vanilla ice-cream with mango and passion syrup. Organic.

From Marlborough, New Zealand. The soil in the vineyard is rich broad bridge clay and greywacke riverbed. From Clos Henri's best blocks. The Greywacke riverbed soil gives a fantastic aromatic profile as well as a beautiful minerality, whereas the Broadbridge clay gives body and structure to our sauvignon. The grapes are hand-picked at optimum maturity. Whole bunch pressed. Fermented in stainless steel tanks and aged on fine lees for 8 months.

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% Sauvignon Blanc. Aromas of candied ginger, mango, stone fruit, flinty minerality & a touch of oak; textural, structured, rich & full bodied; flavors of lime & orange blossom; profound, balancing acidity; tingly salinity & intense minerality; lengthy, full-bodied finish. Organic.

Shelf Talker:

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