

CLOS
HENRI

“ SOLANGE ”

BLANC DE NOIRS
METHODE TRADITIONNELLE 2022

The 2022 Vintage Blanc de Noirs has exceptionally fine, consistent bubbles with notes of white peach, fresh raspberry brioche and white strawberries. The palate is all about juicy fresh-off-the-tree peach while a lingering minerality leaves a lively and capricious mouthfeel. Delicious ripeness is balanced with a delicate acidity.

TECHNICAL

BLEND

Pinot Noir 100%

TERROIR

Broadbridge and Wither Clays

CLIMATE

Dry maritime with warm sunny days and cool nights.

YIELD

7 t/ha

VINE AGE

15 - 20 years old vines

ALCOHOL

13%

AGEING POTENTIAL

10+ years from vintage

RAINFALL

Based on growing season Oct - April

330 mm vs **LTA 314 mm**

SUNSHINE HOURS

Based on growing season Oct - April

1551 hours vs **LTA 1614 hours**

PAIRING SUGGESTION

This lively Blanc de Noirs is best served by itself or with freshly shucked oysters.



TERROIR & VITICULTURE

Named after Henri Bourgeois' wife; the 'Solange' Methode Traditionelle honours her memory and her importance at Clos Henri. As the **namesake for our famous Chapel**, Solange carefully stands guard over the small parcels of Pinot Noir which grow in the Chapel's view.

Following the French tradition, our vineyard is planted in **high density**. This encourages competition between vines and restrains vigour; ensuring grapes divert their energy into the grapes (rather than the canopy) - resulting in concentrated berries. **Dry farming** and **organic practices** also allows us to ensure **natural vine balance** is achieved by stressing the vines just to the right level. This forces the roots to go deeper in the soil, obtaining the purest expression of our terroir and showing more **minerality** from the stone soils.

WINEMAKING

The grapes were lightly **whole-bunch pressed** selecting only the finest portion of the juice which was then fermented in a **stainless-steel** tank to retain fruit purity and finesse. The base wine was **aged on fine lees for 10 months** partly in stainless steel and old oak. The wine is stored in our cool cellar after bottling to allow a slow bottle fermentation and a second period on its lees. After a minimum of 18 months 'sur latte', a few hundred bottles are **disgorged** at a time for release to market. Made in extremely limited quantities, this is a unique sparkling wine for special events and celebrations.



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