

SOLANGE

BLANC DE NOIRS
METHODE TRADITIONNELLE

CLOS HENRI

SUMMARY

Named after Henri Bourgeois' wife; the 'Solange' Methode Traditionnelle 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.

ORIGIN

Sub Region Southern Valleys
Region Marlborough
Country New Zealand
Co-ordinates -41.524236, 173.758762

COMPOSITION

Variety Pinot Noir
Estate Grown 100%
Vine Age 15 - 20 years
Yield 5 Tonnes/ hectare
Vine Density 5,000 plants/ha
Trellis Double Guyot

VITICULTURE

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 allow 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.

TERROIR

This parcel is sourced from our Waimaunga Windblown Clays parcel. This 35,000-year-old soil comprises of windblown loess that has been deposited over stony glacial outwash fans.

CLIMATE

Factor	Growing Season 2022	Growing Season Long Term Average	Calendar Year 2022	Calendar Year Long Term Average
Rainfall	414 mm	358 mm	830 mm	639 mm
Growing Degree Days	1408 days	1403 days	1560 days	1588 days
Mean Temperature	15.8 °C	15.6 °C	13.8 °C	12.9 °C

VINTAGE

2022 was a challenging year: low yields & high rainfall. Tempered by the rain, we took our time and waited for concentration to return to the fruit prior to picking, this gradual ripening ensured a complex and fascinating wine which expresses the nuances of the varietal and amazing terroir it is sourced from.

TASTING

The 2022 Vintage Blanc de Noirs has exceptionally fine, consistent bubbles with notes of white peach, fresh raspberry brioche and white strawberries. The palate offers fruit flavours that reflect the nose, with a mousse that is fine, saline and crisp. A lovely wine that will continue to develop and reward from the day of purchase through 2030+.

VINIFICATION

The grapes were lightly whole-bunch pressed and sorted by press cut. 60% was selected for stainless-steel tank fermentation to retain fruit purity and finesse, while the remaining 40% is fermented and aged in neutral oak. The base wine was aged sur lie for 10 months partly in stainless steel and neutral oak, prior to tirage. The wine is stored in the 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.

Dosage: 6 g/L
Alcohol: 13.5%
Sur lie: 20 - 24 Months
Tirage: March 2023
Disgorgement: December 2024

PAIRING

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

