



## CLOS HENRI PINOT NOIR 2010

From Sancerre and Pouilly-Fumé in France to Marlborough, Clos Henri unites 10 generations of winemaking knowledge from the Bourgeois family to craft textural and elegant wines. Capturing the intense character and revealing the identity of Clos Henri terroir in their beloved variety of Pinot Noir.

### A NOTE ON THE VINTAGE

"The 2010 season was dry and not overly warm resulting in smaller crop levels and small berries, giving outstanding concentration in the fruit. Our thin canopy let plenty of sunlight onto the grape bunches, while the dry conditions combined with no irrigation, enhanced true terroir expression in the wines. A great vintage for Marlborough, one where we let the wine express itself with very little intervention in the vineyard or the winery. The 2010 Clos Henri is our best Pinot Noir yet. It is the most complete Pinot Noir which shows the best of all previous vintages. It has the density of the 2008 and the finesse and freshness of the 2009." Damien Yvon, Winemaker.

### VITICULTURE

Soil: Broadbridge Clay (90%) and Greywacke Riverbed (10%)

High density planting: 5050 vines/ha

Yield: 5 to 6t/Ha (35-40hL/Ha)

Grown predominantly on our clay soils, this Pinot Noir naturally has dense structure, dark fruit and savoury characters. Despite its dry conditions, 2010 was the first vintage that we used no irrigation in the vineyard. Our soils have shown their exceptional potential by stressing the vines to just the right level in order to mature fine phenolic texture and enable the roots to explore deeper the soil, thereby getting the purest expression of our terroir.

### WINEMAKING

The wine is fermented in large French oak vats. It spends one week cold soaking pre fermentation. We are looking for light extraction through gentle pump overs at the beginning of fermentation, alternating with plunging mid fermentation. Finally, at the end of fermentation the cap is only just wet. Fermentation and post ferment maceration last for three weeks. We aged this Pinot Noir for 14 months in 100% French oak barrels, 25% of which is new oak.

### TASTING

Our Clos Henri Pinot Noir 2010 has a luscious array of dark red fruits, prune and plum on the nose with a hint of spice. Subtle oak emerges on a layered savoury palate and delicate notes of sandalwood and elderflower make this a distinctive and complex style of Pinot Noir from our clay blocks. Ageing potential: 7-8 years.



**CLOS HENRI VINEYARD**

Come Taste the Terroir...

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