

# Petit Clos

## PETIT CLOS PINOT NOIR 2014

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“This fruit driven Pinot has supple tannins and a juicy yet savoury profile from our *younger vines*”.



*Winemakers: Damien Yvon  
& The Bourgeois Family*

“WINES FROM 2014 SHOW GREAT PHYSIOLOGICAL RIPENESS OF TANNIN AND FLAVOUR WITH SLIGHTLY LOWER ALCOHOLS”

### WHAT IS PETIT CLOS?

Petit Clos, translated from French to mean ‘small enclosed vineyard’, captures the vibrancy of our estate. Petit Clos wines come from our younger vines, from a mixture of soil types.

### VITICULTURE

In the French tradition, our entire vineyard is high densely planted - this forces the vines to compete with one another, resulting in highly concentrated grapes. The younger Pinot vines on our estate are situated on 3 different soil types. All our Pinot Noir is hand-picked in the cool, early mornings to retain fruit integrity.

### WINEMAKING

This wine was fermented in stainless steel open tops and then aged in large (7,500 l) French oak vats for 11 months. Aging in large oak vats, instead of smaller barrels, gives the great wine balance with subtle oak which enriches structure while retaining aromatic intensity.

### TECHNICAL

Climate: Dry maritime with warm sunny days and cool nights  
Annual sunshine: 2443 hours  
Average annual rainfall: 647 mm  
Latitude: 41.3° south  
Altitude: 85–150 metres above sea level  
Soil: Greywacke river stone, Broadbridge & Wither clays,  
Planting density: High at 5050 vines/ha  
Yield: 8t/ha  
Clones: 5, 10/5, 115 & Able  
Rootstock: 3309, Paulsen & Schwarzmann  
Vine age: 3–5 year old vines  
Alcohol: 13.5%  
Residual sugar: <1g/l  
Total acidity: 4.5g/l  
pH: 3.68  
Ageing potential: 3–4 years from vintage  
Wine match: Stuffed pork fillet with tapenade or perfect with barbecue meats.

### TASTING

Floral notes of lavender and dried rose petal show on the nose followed by berry fruits and savoury aromas. The wine has good balance of freshness and richness with supple tannins, flavours of tangy cherry and a lightly wooded finish.

### Clos Henri Vineyard

639 State Highway 63, RD1,  
Blenheim 7271, Marlborough, New Zealand  
sales@closhenri.com, www.closhenri.com  
Tel: +64 (0)3 572 7923 Fax: +64 (0)3 572 7926

*Come taste our terroir...*



# Petit Clos

## PETIT CLOS PINOT NOIR 2014

ORGANICALLY GROWN IN THE WAIRAU VALLEY OF MARLBOROUGH

“This fruit driven Pinot has supple tannins and a juicy yet savoury profile from our *younger vines*”.

“A WARM AND DRY SEASON WITH GREAT FLAVOURS, GOOD ACIDITY AND PROMISING AGING POTENTIAL”



*Winemakers: Damien Yvon  
& The Bourgeois Family*

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### WINEMAKING

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Vine age: 3–5 year old vines  
Alcohol: 13.5%  
Residual sugar: <1g/l  
Total acidity: 4.8g/l  
pH: 3.68  
Ageing potential: 3–4 years from vintage  
Wine match: Stuffed pork fillet with tapenade or sensation with sausages on the barbecue.

### TASTING

Floral notes of dried rose petal show on the nose with bright red fruit and slight savoury aromas. The wine is fresh and delicate in the mouth with juicy supple tannins, flavours of cherry, cranberry and a light touch spice.

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*Come taste our terroir...*





## PETIT CLOS PINOT NOIR 2012 BY CLOS HENRI

### WHAT IS PETIT CLOS?

Petit Clos, translated from French to mean 'small enclosed vineyard', captures the essence of our estate. Petit Clos wines come from our youngest vines and are a blend of grapes from our 3 different soil types; Wither clay, Broadbridge clay and Greywacke river stone. Careful fruit selection and great attention to detail was carried out in the vineyard and the winery to match the beautiful terroir we have at Clos Henri. We aim to make Petit Clos Pinot Noir in a fruity yet elegant style with plenty of savoury fruit and structure.

### A WORD ON THE VINTAGE

*"Harvest began two weeks later than a typical year. The season was cool and cloudy but the weather improved in April with cool nights and warm sunny days, leading to ideal harvest conditions and great, long flavour development. Crops were down about 30 per cent as bunches and berries were smaller. Bunches were also quite loose this year so aeration was great and therefore the fruit was super clean."*

Damien Yvon, Winemaker

### VITICULTURE

Terroir: Wither clay, Broadbridge clay and Greywacke river stone estate grown, young vines of Clos Henri Vineyard

High Density Planting: 5050 vines/Ha

Yield: 6t / Ha (45HL/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average), together with small yields, we get better fruit positioning while rigorous canopy management gives us good aeration. The young vines are situated on both clay soils and gravels from the crossroads of the old Waihopai and Wairau Rivers.

### WINEMAKING

This wine was fermented in stainless steel open tops and aged in large French oak vats for 11 months. This balance gives us a Pinot Noir with subtle oak which enriches structure while retaining fruit vibrancy.

### TASTING

Subtle floral notes of dried rose petals show on the nose with nice bright red fruit, and a slight savoury aroma. The wine is fresh and rich in the mouth with juicy supple tannins, sweet cherry and a touch of herbs and spice. Complex dark fruit, plum and a hint of oak shine on the back palate as it finishes delicately. The ageing potential for this wine is between 3-4 years.





## PETIT CLOS PINOT NOIR 2011 BY CLOS HENRI

### WHAT IS PETIT CLOS?

Petit Clos, translated from French to mean 'small enclosed vineyard', captures the essence of our estate. Petit Clos wines come from our youngest vines and are a blend of grapes from our 3 different soil types; Wither clay, Broadbridge clay and Greywacke river stone. Careful fruit selection and great attention to detail was carried out in the vineyard and the winery to match the beautiful terroir we have at Clos Henri. We aim to make Petit Clos Pinot Noir in a fruity yet elegant style with plenty of savoury fruit and structure.

### WINEMAKER'S COMMENT

*"2011 was a year which proved you can't make terroir driven wines from recipe. Each season is different and the wines need to be handled so. The 2011 season was fresher and slightly wetter than usual, leading to delayed maturity which pushed harvest back two weeks. This challenging vintage proved how important it is to work with great terroir."*

Damien Yvon, Winemaker

### VITICULTURE

Terroir: Wither clay, Broadbridge clay and Greywacke river stone estate grown, young vines of Clos Henri Vineyard

High Density Planting: 5050 vines/Ha

Yield: 6t / Ha (45Hl/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average), together with small yields, we get better fruit positioning while rigorous canopy management gives us good aeration. The young vines are situated on both clay soils and gravels from the crossroads of the old Waihopai and Wairau Rivers. We harvest the fruit at optimum ripeness - defined by soft ripe tannins, fresh fruit and good level of acidity.

### WINEMAKING

This wine was fermented in stainless steel open tops and aged in large French oak vats for 11 months. This balance gives us a Pinot Noir with subtle oak which enriches structure while retaining fruit vibrancy.

### TASTING

The nose is full of bright fruit flavors, wild strawberry, cherry and red current, with a slight savory and forest floor aroma. In the mouth the wine shows hints of spicy subtle oak characters, with a nice cherry and raspberry aftertaste. It is juicy on the palate with well-balanced acidity and smooth fine tannins to finish in the mouth. The ageing potential for this wine is between 3-4 years.



CLOS HENRI VINEYARD  
Come Taste the Terroir...  
[www.closhenri.com](http://www.closhenri.com)



## PETIT CLOS PINOT NOIR 2010 BY CLOS HENRI

### WHAT IS PETIT CLOS?

Petit Clos is a selection off our estate, coming from our youngest vines. We wanted to make a Pinot Noir with plenty of savoury fruit and structure. This wine is a blend of our 3 different soil types; Wither Clay, Broadbridge Clay and Greywacke River Stone. Specific fruit selection and great attention to detail was carried out in the winery to match the beautiful terroir we have at Clos Henri.

### WINEMAKER'S COMMENT

*"The 2010 season was dry but not overly warm. We saw small crop levels and small berries, giving great concentration. The thin canopy let plenty of sunlight onto the grape bunches, while the dry conditions, combined with no irrigation, enhanced the mineral characters in the wines. This is a vintage with impressive finesse, from the fruit to the structure. The fruit is 100 per cent estate grown, and coming from our terroir it shows perfect balance between fruit and savoury characters with smooth, silky tannins".*

Damien Yvon, Winemaker

### VITICULTURE

Estate grown, young vines of Clos Henri Vineyard

High Density Planting: 5050 vines/Ha

Yield: 6t/Ha (45HI/Ha)

In the French tradition, our vineyard is planted in high density (around twice higher than the New Zealand average), together, with small yields, we get better fruit positioning while rigorous canopy management gives us good aeration. The young vines are situated on both clay soils and gravels from the crossroads of the old Waihopai and Wairau Rivers. We harvest the fruit at optimum ripeness - defined by soft ripe tannins, fresh fruit and good level of acidity.

### WINEMAKING

This wine was fermented in stainless steel open tops and aged in large French oak vats for 11 months to gain subtle oak and enrich structure while retaining pure fruit expression. This fine balance between the fruit and the oak gives us a Pinot Noir which is vibrant and charismatic.

### TASTING

The nose is pretty and floral with violets and red cherry, backed by savoury characters, a subtle smokiness and mushroom aromas. It's smooth yet generous in the mouth, displaying complexity with hints of chocolate and berry fruits. This wine is a delicate and feminine expression of Pinot Noir.

Ageing Potential: 3-4 years.





## PETIT CLOS PINOT NOIR 2009 BY CLOS HENRI

### WHAT IS PETIT CLOS?

Petit Clos, translated from French to mean 'small enclosed vineyard', captures the essence of our estate. Petit Clos wines come from our youngest vines and are a blend of grapes from our 3 different soil types; Wither clay, Broadbridge clay and Greywacke river stone. Careful fruit selection and great attention to detail was carried out in the vineyard and the winery to match the beautiful terroir we have at Clos Henri. We aim to make Petit Clos Pinot Noir in a fruity yet elegant style with plenty of savoury fruit and structure.

### WINEMAKER'S COMMENT

*"The vintage 2009 is characterised by a typical Marlborough weather season and an ideal long and slow ripening period to build up great fruit aromas, good balance and complexity. This is a vintage with impressive finesse, from the fruit to the structure. The fruit is 100% estate grown, and coming from our terroir it shows perfect fruit balance, savoury characters on supple tannins."*

Damien Yvon, Winemaker

### VITICULTURE

Estate grown, young vines of Clos Henri Vineyard

Planting Density: 5050 vines/ha

Yield: 6t / Ha (45HI/Ha)

With early shoot thinning and positioning, focus on the canopy management, green harvest and careful hand harvest. We aim to harvest the fruit at optimum ripeness - defined by soft ripe tannins, fresh fruit and good level of acidity.

### WINEMAKING

This wine is fermented and macerated in 'foudre' (French oak tanks) to maintain the fruit aromas while benefiting from the effect of the oak. It helps enrich the structure and gain in complexity while keeping a bright fruit. This fine balance between the fruit and the oak enables to soften the tannins as well as develop a vibrant and charismatic Pinot Noir.

### TASTING

You'll love the chocolaty nose, its deep red fruit and subtle savoury aromas. The mouth follows with complexity and freshness, while ending on lithe tannins. It is a delicate and feminine expression of Pinot Noir.

Ageing Potential: 3 years.





## PETIT CLOS PINOT NOIR 2008 BY CLOS HENRI

### WHAT IS PETIT CLOS?

This wine is a selection of our estate, coming from the young vines. We wanted to make a pinot noir, with charismatic fruit, but also to suit every pocket. We paid great attention into making this wine, and selection of fruits was done, as we keep our standards of quality high to match the beautiful terroir we have at Clos Henri.

### WINEMAKER'S COMMENT

*"With this fantastic vintage, showing great fruit, dense structures and complexity, we wanted to add a new wine to our range. A wine that still is estate grown, comes from our terroir, but is just ready to drink at any moment: between friends, on a light meal, a barbecue or just on its own. Perfect fruit balance, no sweetness, supple tannins and that little surprised eye you'll see on your guests face when you'll reveal the price. It's a wine we took pleasure making, it's a wine we want people to have fun with."*

### VITICULTURE

Estate grown, young vines of Clos Henri Vineyard  
Planting Density: 5050 vines/ha  
Yield: 6t / Ha (45HL/Ha)

With early shoot thinning and positioning, focus on the canopy management, green harvest and careful hand harvest. We aim to harvest the fruit at optimum ripeness - defined by soft ripe tannins, fresh fruit and good level of acidity.

### WINEMAKING

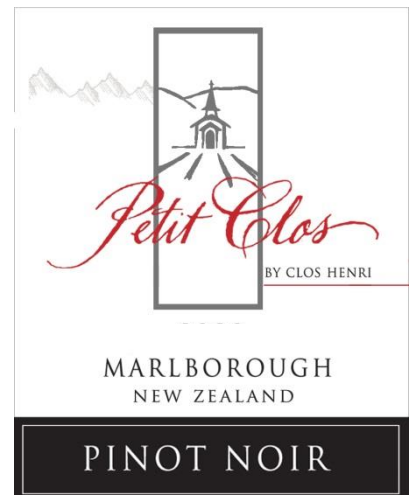
This wine is fermented and macerated in stainless steel tanks to maintain the fruit aromas. However, to enrich the structure and gain in complexity, 9% is aged in new French oak barrels.

This fine balance between the fruit and the oak enables to soften the tannins as well as develop a vibrant and charismatic Pinot Noir.

### TASTING

You'll love the chocolaty nose, its deep black fruit and subtle savoury aromas. The mouth follows with sweet fruit with freshness, while ending on lithe tannins.

A wine purely made to enjoy!  
Ageing Potential: 2-3 years.





## PETIT CLOS PINOT NOIR 2007

### BY CLOS HENRI

#### WHAT IS PETIT CLOS?

This wine is a selection of our estate, coming from the young vines. We wanted to make a pinot noir, with charismatic fruit, but also to suit every pocket. We paid great attention into making this wine, and selection of fruits was done, as we keep our standards of quality high to match the beautiful terroir we have at Clos Henri.

#### WINEMAKER'S COMMENT

*"The vintage 2007 is characterised by a fresh season and a late and mild summer giving an ideal long and slow ripening period to build up great fruit, dense structure and complexity. In 2007, we decided to add this new wine to our range. A wine of quality ready to drink at any moment: between friends, on a light meal, a barbecue or just on its own. Perfect fruit balance, no sweetness, supple tannins and that little surprised eye you'll see on your guests face when you'll reveal the price. It's a wine we took pleasure making, and that we want people to have fun with."*

#### VITICULTURE

Estate grown, young vines of Clos Henri Vineyard  
Planting Density: 5050 vines/ha  
Yield: 6t / Ha (45HI/Ha)

With early shoot thinning and positioning, focus on the canopy management, green harvest and careful hand harvest. We aim to harvest the fruit at optimum ripeness - defined by soft ripe tannins, fresh fruit and good level of acidity.

#### WINEMAKING

This wine is fermented and macerated in stainless steel tanks to maintain the fruit aromas. However, to enrich the structure and gain in complexity, 9% is aged in new French oak barrels.

This fine balance between the fruit and the oak enables to soften the tannins as well as develop a vibrant and charismatic Pinot Noir.

#### TASTING

You'll love the chocolaty nose, its deep black fruit and subtle savoury aromas. The mouth follows with sweet fruit with freshness, while ending on lithe tannins.

A wine purely made to enjoy!  
Ageing Potential: 4-5 years.

