

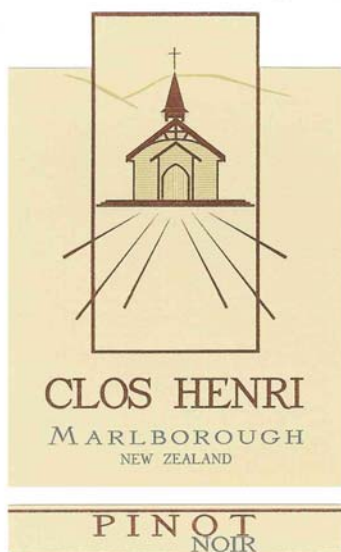


CLOS HENRI

VINEYARD

un Art • une Passion • une Tradition

CLOS HENRI PINOT NOIR



VITICULTURE :

Terroir: Rich Broadbridge clay (90%) and Greywacke riverbed (10%)

Planting Density: 5050 vines/ha

Yield: 1.2Kg/vine (40HI/Ha)

With careful pruning which allows and helps canopy management and fruit exposure, the vines are trained to reach the optimum ripeness. A controlled leaf plucking depending on the weather conditions enable the grapes to find the right balance between freshness and maturity.

WINEMAKING :

This wine is fermented and soaked in stainless steel tanks. A cold soak of two weeks firstly enables to extract fruit. Then a short extraction at the beginning of the fermentation through daily plungings followed by gentle pump overs in post maceration permit a slow and moderated extraction. We aim to obtain a feminine Pinot noir with balanced and supple tannins. This wine is aged in French oak for a year, 37% being new.

TASTING :

The Clos Henri Pinot Noir expresses generous delicate plum and cherry aromas, with a hint of cinnamon and clove on the nose. This vintage reveals pleasant flinty notes. Its roundness in the mouth provokes delicious sensations. If you are patient enough to age it for a few years before tasting, you will be rewarded and delighted by its beautiful balance.



WINE & FOOD :

This Pinot noir could be appreciated with a salmon, Peking duck, spicy dishes or any other meats.

Taste it with a Teriyaki Steak with Wasabi Butter or a Cook Pheasant Casserole with Mushrooms !

TASTING NOTES

by Bob Campbell, May 2007 : 91 pts

“Deliciously fruity Pinot Noir with an array of ripe fruit flavours including strawberry, red cherry and plum. The wine is beautifully, if delicately structured with fine, sweet tannins. Wonderfully accessible but with at least moderate cellaring potential. The finish is dry and long .”

