



CLOS HENRI

VINEYARD

un Art - une Passion - une Tradition

Petit Clos

Pinot Noir – BY CLOS HENRI

WINEMAKER'S COMMENTS

“With this fantastic vintage, showing great fruit, dense structure 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.”



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.

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 smoky aromas. The mouth follows with luscious fruit with freshness and lithe tannins.

A wine made to enjoy!

Ageing Potential: 2-3 years.