

SOLANGE

BLANC DE NOIRS
METHODE TRADITIONNELLE

CLOS HENRI

L A T E D I S G O R G E D V I N T A G E R E L E A S E 2 0 1 4

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.



VINTAGE

2014 was the first year that we produced the Solange Blanc de Noirs. It was generally a good vintage across the country, Marlborough experiencing one of the biggest yields but with exceptional quality.

TASTING

The 2014 Vintage Blanc de Noirs has exceptionally fine, consistent bubbles that have developed gracefully with extended time on lees. On the palate, delicate notes of honey, mandarin and raspberry intertwine with autolytic characters of brioche and hazelnut. The extended contact with the yeast has lent a remarkable texture - a refined creaminess that lingers gently on the palate. A wine that lends itself for moments savoured slowly, in good company, and serves as a reminder that some of the best pleasures are those that unfold with quiet elegance.

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 10 years 'sur latte', a few hundred bottles were released making this a prized wine for collectors.

Dosage: 4 g/L
Alcohol: 13%
Sur lie: 10 years
Trage: 2014

Disgorgement: December 2024

PAIRING

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