

SOLANGE

BLANC DE NOIRS
METHODE TRADITIONNELLE

CLOS HENRI

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 Waimunga Windblown Clays parcel. This 35,000-year-old soil comprises of windblown loess that has been deposited over stony glacial outwash fans.

CLIMATE

Factor	Growing Season 2023	Growing Season Long Term Average	Calendar Year 2023	Calendar Year Long Term Average
Rainfall	369 mm	358 mm	462 mm	639 mm
Growing Degree Days	1385 hrs	1403 hrs	1614 hrs	1588 hrs
Mean Temperature	15.7 °C	15.6 °C	13.7 °C	12.9 °C

VINTAGE

2023 certainly kept us on our toes - despite early season weather constraints, a shift during flowering to drier weather surprised us and ensured a vintage with immense complexity and generosity.

A cooler ripening period led into an excellent warm and dry harvest, allowing us more 'hang-time' for the fruit. In turn, this encouraged firm structure and intense varietal purity in both our Sauvignon Blanc and Pinot Noirs.

TASTING

The Solange 2023 reveals vibrant layers of white nectarine and pear connected by a deliciously spicy thread of nutmeg and cardamom. The palate is refined, showing purity and tension, balanced by sophisticated notes of anise and brioche, while on the finish rich meringue and crème de marron merge with fig and a touch of salinity, driving a fresh, mineral finish.

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 24 months 'sur latte', a few hundred bottles are disgorged at a time for release to market.

Dosage: 5 g/L
Alcohol: 13.5%
Sur Lie: 24 Months
Tirage: March 2024
Disgorgement: March 2026

PAIRING

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

