



CLOS HENRI  
VINEYARD

## *Bel Echo Sauvignon blanc*

Organically crafted in the Wairau Valley, Marlborough



### TASTING

The nose presents a chalky minerality with an intense fruitiness evoking white peach, tangerine and orange flower. The palate is generous and opulent, with a silky texture, finishing with a delicate floral and citrus freshness.

### TECHNICAL

Climate: Dry maritime with warm sunny days and cool nights.

Soil: Broadbridge & Wither clays

Yield: 8t/ha

Vines age: 8–13 years old vines

Alcohol: 13.5%

Sugar: <1g/L

Ageing potential: 5-6 years from vintage

Wine match: Venison, white wine and asparagus risotto

### VITICULTURE

Our clay soils allow a perfect hydric regulation of the vine, avoiding any excess of vigor by retaining water and releasing it gradually during the summer period typically dry in the region. The maturation of the grapes is slow and regular offering both concentration and aromatic intensity.

### WINEMAKING

This wine is fermented in stainless steel vats to preserve the purity of its fruit. It is then aged on fine lees for 6 months with regular stirring of the lees to bring roundness and texture, our objective being to reveal the aromatic generosity and natural roundness of this clay wine.

