

CLOS HENRI

\$46.50
* Suggested retail price



Waimaunga Pinot Noir 2019

ШШ	Product code	15115513
\$	Licensee price	\$40.23
iid	Format	6x720ml
	Listing type	SAQ Specialty by lot
Ľö	Status	Available
•	Type of product	Still wine
 	Country	New Zealand
Ø	Regulated designation	Table wine
9	Region	South Island
9	Subregion	Marlborough
	Classification	Not applicable
**	Varietal(s)	Pinot Noir 100 %
%	Alcohol percentage	14%
3	Colour	Red
۵	Sugar	Dry
T	Closure type	Cork

ABOUT THIS WINERY

Nestled in the foothills of the Wairau Valley, carved by powerful glacial and tectonic forces, the Clos Henri Estate sits upon some of the Marlborough's most fascinating soils. Headed by members of the famous winegrowing family of

Henri Bourgeois, from Sancerre, France, the Estate has been meticulously cared for since its establishment in 2000.

TASTING NOTES

The nose is fresh and generous, with aromas of blueberry and subtle notes of violet. The palate reveals notes of cherry and strawberry. The velvety tannins are complemented by notes of spices and leather, with remarkable persistence.

Pairings with white and red meats on the BBQ

PRODUCT NOTES

Rich in its glacial lands, the estate has one of the most varied terroirs in the Marlborough Valley. Marked by three distinct geological periods, the soil is made up of layers of aeolian clays or even rolled pebbles. Clos Henri Waimaunga Pinot Noir comes from the "Waimaunga" plot, made up of a remarkable clay soil.

PRODUCTION NOTES

After a manual harvest, the berries are carefully sorted and 20% of the harvests are vinified in whole bunches. The grapes are then transferred by gravity into French oak barrels and are cold macerated for a week before startingstowned (Samentation. Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and are cold macerated for a week before startingstowned (Samentation). Finally, Attributes and Attributes (Samentation). Finally, Attributes (Samentation). Finally,

MARC-ANDRÉ ROY (514) 513-5361 Montréal

Outaouais

ÉTIENNE DUTIL (514) 885-3447 Laval & Lanaudière &

Mauricie



- 94 Points -Wine Enthusiast



MARIO DEMERS (514) 409-6662 Montréal