VINO FINO
Explore a World of Wine

CLOS HENRI SOLANGE MÉTHODE TRADITIONNELLE BLANC de NOIRS 2023



$46.99

Product Code:	7407	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Marlborough	Volume:	750ml
Style:	Sparkling	Alcohol:	13.5%
Variety:	Méthode Traditionnelle	Grape:	100% Pinot Noir
		Natural:	Certified Organic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2023 Vintage)
"Named after Henri Bourgeois' wife; the 'Solange' Methode Traditionelle 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.

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.

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."

Rated Outstanding & 95/100 Cameron Douglas MS, May 2026 (2023 Vintage)
"Very sophisticated and complex bouquet, there's delicacy and floral highlights, layers of leesy autolysis carrying pure fruit

and spice then scents of apple and sweet grapefruit, pear and quince. An equally bold and expressive mousse with a fresh explosion of flavours led by citrus the less, apple then citrus peel. Mineral and saline, lengthy and complex. A delicious wine offering excellent value and style. Great as an aperitif and alongside fresh shellfish."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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