



PETIT CLOS SAUVIGNON BLANC PRESS

PETIT CLOS SAUVIGNON BLANC 2016

Bob Campbell MW

90/100, 4 stars

Fresh, pure sauvignon blanc with an appealingly gentle texture. Delicate rather than assertive wine, with subtle fresh herb and lemongrass flavours. Pretty wine in an accessible and easy drinking style – **June 2017.**

Wine Orbit, Jan 2017, NZ

4.5 stars – 90 points

It is beautifully lifted on the nose displaying grapefruit, mango, lime zest and lemongrass aromas. The palate is vibrant and lively, and delivers attractive fruit intensity backed by perfectly pitched acidity. The wine shows elegance as well as punchy flavours, making it a delightful wine to enjoy. At its best: now to 2019.

Raymond Chan, Jan 2017, NZ

4 stars – 17.5-/20

Bright, light straw-yellow colour, paler on the rim. The nose is softly packed with good depth and elegantly concentrated aromas of fresh, pungent passionfruit harmoniously melded with aromatic, lifted herbs and subtle mineral notes. Dry to taste and medium-bodied, the palate possesses a finely packed and softly concentrated core of gentle passionfruit flavours along with fresh herbs and nuances of gooseberries. The mouthfeel is lively with balanced, refreshing acidity, and the palate flows with

good energy and drive along a fine-textured phenolic threaded line, leading to a light, lingering nuanced finish. This is an elegantly packed Sauvignon Blanc with soft passionfruit flavours, a refreshing mouthfeel and light, lingering finish. Serve as an aperitif, and with salads and vegetables over the next 2 years. Fruit from Greywacke river stone, and Broadbridge and Wither clay soils, vines 4-8 y.o., fermented in stainless-steel to 13.5% alc. and dryness.

PETIT CLOS SAUVIGNON BLANC 2015

Robert Parker's Wine Advocate, USA

90 points

The 2015 Petit Clos Sauvignon Blanc has a provocative nose of peaches and passionfruit with hints of struck match, jasmine and sauteed herbs. Light to medium-bodied, the palate reveals wonderful intensity, with layers of citrus, tropical fruit and mineral flavors supported by a crisp backbone and finishing with satisfying length – **Lisa Perrotti-Brown, June 2017.**

Social Vigner, March 2017

90 points

This Marlborough Sauv comes in a typical, quite pale lemon-yellow colour, a little grey and with slight green hues. The nose is also typical, very fragrant and exuberant, shouting out loud passion fruit characters, pineapple and grass. But is also feel quite deep and elegant, with clove and white peppers aromas, more than in most Kiwi Sauvignon indeed. A ripe mango character to the smell here makes it quite unique and feel distinctive too. As soon as you put the wine in your mouth, the palate sensation of this Petit Clos

strikes by its vibrancy and crispy acidity. There is a velvety acidic minerality that is positively surprising, very unusual but pleasant. Flavours to the palate feel powerful and explosive, but also refined and elegant. Bursting passion fruit combined with juicy sweet pear. Refreshing, zingy and citrusy, crisp and very well balanced. A Kiwi Sauvignon Blanc bursting with all the typicity we love about Marlborough SB, but a wine bringing here its own unique interpretation of the style. Remarkably juicy, combining rich tropical with well-balanced acidity and grassiness, it feels at the same time in-your-face aromatic AND elegant and refined from a controlled and complex expression. – **Julien Miquel**

Winestate – August 2016

“Best Value Buys – All under \$20” -

Certified organic, this full-bodied, ripely flavoured is from young, estate-grown vines in the Wairau Valley. Light lemon/green, it has tropical fruit flavours with lee-ageing notes adding a touch of complexity, and a crisp, dry, lingering finish.

Cameron Douglas MS, March 2016

93 points

A mineral laden bouquet with suggestions of stone, chalk and crushed rock; sweet citrus, white peach soft sweet herbs also on display, a complex bouquet that changes and grows with each swirl of the glass. On the palate – fresh, light, steely, mineral laden and packed with a citrus peel and sweet gooseberry flavour; some floral and soft herb tones only add to the complexity. A delightful modern style with a lengthy memorable finish. No food needed.

Raymond Chan, Jan 2016, NZ

4 stars - 17/20

Bright, light straw-yellow colour with pale green hues, lighter on the rim. The nose is softly full and densely packed with aromas of pungent passionfruit along with white stonefruit and floral notes and nuances of minerals. Dry to taste and medium-bodied, the flavours of passionfruit, tropical fruits, stonefruits and minerals are tightly bound and restrained in expression. The mouthfeel is soft-textured, with some fruit lusciousness and richness enhancing the smooth flow. A very fine thread of phenolic textures guides the wine, with slippery background acidity providing energy and tension. A little alcoholic power emerges to carry the wine to a light, soft and dry finish of

passionfruit and minerals. This is a softly concentrated Sauvignon Blanc with passionfruit flavours and a fine mouthfeel. Serve with seafood, salads and vegetables over the next 2 years. Certified BioGro organic. 17.0/20

PETIT CLOS SAUVIGNON BLANC 2014

FMCG Business, Aug 2015, NZ

90 points

A bouquet of detail and depth – an immediate complexity and allure with mineral, lemon skin, crunchy apple and light lees quality.

On the palate – dry, firm, youthful, fresh and lively with lots of lemon, apple and sweet hay flavours underpinned with a wet stone mineral suggestion. A wine of depth and detail drinking well now and through 2018. – **Cameron Douglas**

Wine Orbit, May 2015, NZ

90 points

Focused, precise and linear, this delightfully elegant sauvignon displays grapefruit, lemon peel, peach and dill aromas with a touch of flinty complexity on the nose. The palate is beautifully weighted and brightly flavoured with mouth-watering acidity, finishing fine, delicate and lingering. At its best: now to 2018. – **Sam Kim**

Bob Campbell MW

92/100, 4 stars

Fine-textured, tight, fresh Sauvignon Blanc with strong chalky mineral flavours plus lime, nutty yeast lees and gooseberry. Very pure with an impeccable acid/alcohol balance that gives a pleasantly drying finish. Great food wine.

Taste Magazine

Top 100 NZ Wines

Challenge Millésime BIO 2015, FR
Gold Medal

Robert Parker's Wine Advocate, USA

88 points

The 2014 Petit Clos Sauvignon Blanc has intense aromas of freshly squeezed lemons, green apples and lime leaves with a hint of grassiness. Medium-bodied with a touch of texture it shows great vibrancy through the long and crisp finish.

Lisa Perrotti-Brown, Dec 2014

Buyer's Guide to NZ Wine 2015/2016, NZ

4 stars

The 2014 vintage is lively and distinctive, with good body, strong melon/lime flavours, plenty of vigour and a dry, well-rounded finish. Best drinking 2015. Certified organic. – **Michael Cooper**

Challenge Millésime Bio 2015, FR

Gold medal

PETIT CLOS SAUVIGNON BLANC 2013

JamesSuckling.com, Oct 2014

93 points

A complex, stylish take on the sauvignon theme with flinty lime and grapefruit aromas. Really mouthwatering stuff here. The palate zips through on bright, crisp acidity, delivering flavorsome lemon and lime fruit in a smooth, even, elegant style. Great tension. Drink now. – **Nick Stock**

Wine Enthusiast, July 2014, US

91 points

A French-owned outpost in the South Pacific, Clos Henri seems to be finally coming of age. This entry-level offering delivers a hint of smoky, fume character, but also plenty of ripe fruit, ranging from fig, melon and stone fruit to zestier notes of passion fruit. It's reasonably full-bodied, with an attractive silky mouthfeel and a touch of gingery spice on the finish... — **Joe Czerwinski**.

The Wine Front NZ, Jan 2014

93 points

Passionfruit, but not overt, with florals, citrus and a sheen of slate-like savouriness. Interesting bouquet. Richer fruit profile with slate-like minerality under the glossy yet light passionfruit flavours. Has some structure and tension. Additional interest. Mouth watering and more presence. Complex. Drink : 2013 - 2023

Concours Mondial du Sauvignon Blanc 2014, FR

Gold Medal

Wine Orbit, Feb 2014, NZ

90 points

Certified organic. An elegant expression, the lifted bouquet shows white peach, grapefruit, green apple and dill aromas, leading to a finely textured palate that's delicate and linear. The wine shows lovely rounded mouthfeel leading to a lingering crisp finish. At its best: now to 2017.

Winestate Magazine, March 2014, AUS

5 stars

'Fleshy and concentrated, with substantial body, lees-aging complexity, and strong, ripe, passionfruit/lime flavours. Floral, full and rich. Certified organic. Great value'.

Cuisine Magazine, Jan 2014, NZ

'Best Buy' 4 ½ stars

'French winemaker Damien Yvon is a devotee of sauvignon blanc à la Marlborough. Texture and flinty flamboyance, rather than primary fruit flavours, are the key elements, from the down-under outpost of Clos Henri's Sancerre headquarters'. – **John Saker**

Buyer's Guide to NZ Wine 2014/2015, NZ

4 stars

'The 2013 vintage, the first to be certified organic, is mouthfilling and fully dry, with good concentration of ripe passionfruit and lime flavours. Weighty and sweet-fruited, it's already delicious. Fine value'. – **Michael Cooper**

Raymond Chan, Nov 2013, NZ

4 stars (17.0+/20)

'Fruit from younger vines on Wither clay, Broadbridge clay and Greywacke river stone soils, fermented in stainless-steel to 14.0% alc., the wine aged 4 months on lees with batonnage. Bright, pale straw-yellow colour with green-golden hues. The bouquet is full and solid with a combination of soft gooseberry fruit, minerals and herbs with strong reductive gunflint complexities. Dry to taste, gently luscious gooseberry and passionfruit flavours unfold layers of reductive interest. The mouthfeel is soft in richness, with an intense, pungent and flinty amalgam forming a packed core. The acidity is restrained, allowing soft textures to carry the flavours to a dry, mellow finish. This is a soft and round textured Sauvignon Blanc with pungent fruity and gunflint infused flavours. Serve with seafood and herb-marinated poultry dishes over the next 2 years. Certified BioGro organic'.

NZ Herald, Oct 2013, NZ

'The first fully certified organic wine from Clos Henri, Petit Clos captures the essence of the estate. A sauvignon from younger vines and a blend of grapes from three different soil types, Clos Henri CEO and winemaker Damien Yvon says, "This wine is ready to drink at any moment, with light fish or on its own. Its perfect fruit balance makes it a wine we want people to have fun with." It is a well-rounded, well-priced sauvignon with lots of citrus and stone fruit flavours'. – **John Hawkesby**

PETIT CLOS SAUVIGNON BLANC 2012

Sauvignon Forum 2013,
Czech International Wine Competition
Grand Gold Medal

Buyer's Guide to NZ Wine 2014, NZ

4 stars

'The 2012 vintage is a fresh, lively, mouthfilling wine, with strong, ripe tropical-fruit flavours of melons and limes, and a crisp, dry finish. Bright, light lemon/green'.

- **Michael Cooper**

Sante Magazine, USA

'Herbal, with mown grass, gooseberry, bright citrus, and mineral notes on the nose. Fresh and clean on the palate, showing grapefruit, kiwi, and yeasty flavors, over limestone and spice touches. Good buy'.

Wine Orbit Magazine, NZ

90 points

'It's delicately expressed yet persistent on the palate with grapefruit, feijoa and dill characters. The wine is vibrant and mouth-watering, beautifully complemented by fine texture and crisp acidity. The wine was made from young vines grown on their estate, and it was matured on fine lees for five months'. – **Sam Kim**

Taste Magazine, July 2013, NZ

'Henri Bourgeois is a successful producer in the French wine region of Sancerre. A few years ago he established a winery in Marlborough and specialises in pinot noir and sauvignon blanc. He's hit the jackpot with this delicious and delicately fruit wine'. – **Bob Campbell MW,**

Bob Campbell MW, NZ

92 points

'Light, fruity Sauvignon Blanc with appealing gooseberry, mineral, grapefruit and a suggestion of nectarine/tree fruits. Accessible wine with an ethereal texture and lengthy finish'.

Winestate, July/August 2013, AUS

4 stars

'From young vines, estate-grown in the Wairau Valley, this fresh, lively wine is mouthfilling, with strong, ripe, tropical fruit flavours of melons and limes, and a crisp, dry finish'. –

Michael Cooper,

Concours Mondial Sauvignon , 2013, FR
Silver medal

Tiz Wine, NZ

‘The nose shows luscious ripe fruit, while the mouth still shows fruit without overdoing it and a pleasant freshness. It keeps a lovely dry finish while showing a great mouthfeel. A wine made to enjoy – without being a fruit salad!’

PETIT CLOS SAUVIGNON BLANC 2011

Bob Campbell MW, NZ

89 points

‘In many ways more assertive but less refined than the regular label. Slightly salty mineral and gentle herbal flavours’.

Buyer’s Guide to NZ Wines 2014, NZ

4 stars

‘Based on young vines, tank-fermented and lees-aged, the 2011 vintage (4*) is a full-bodied, fleshy, wine with sweet-fruit delights and strong flavours of passionfruit and lime, ripe and rounded. Great value’. - **Michael Cooper**

Concours Mondial Sauvignon , 2012, FR
Gold

Raymond Chan, NZ

4 stars

‘The nose is firm and intense with an amalgam of gooseberry fruit and flinty lees, with hints of passionfruit, the bouquet showing some depth and power. Dry to taste, the flavours of gooseberries are rich and juicy with an up-front fruitiness, combining well with flint and mineral notes. Balanced acidity provides crispness, and a slight phenolic thread is noticeable on the dry finish’.

Wine Orbit Magazine, NZ

91 points

‘Very fine and persistent, this is a stylish and immediately appealing Sauvignon with elegant fruit characters, displaying lime zest, white peach, flint and herbaceous characters. The palate is refined and pure with bright fruit and nicely balanced acidity, leading to a lingering juicy finish. At this best: now to 2015’.

– **Sam Kim**

Good Wine Guide 2013, AUS

89 points

“They build some impressive complexity into their wines at Clos Henri, even here at the entry level. Citrus and tropical fruits with a smoky, flinty edge. Snappy acidity wraps the wine up nicely.” – **Nick Stock**

PETIT CLOS SAUVIGNON BLANC 2010

Bob Campbell MW, NZ

91 points

Entry level Sauvignon Blanc by Sancerre producer, Henri Bourgeois. The back label states "If you like Petit Bourgeois from Henri Bourgeois, you'll love our Petit Clos." I do like both. Petit Clos has a delicacy and accessibility that is totally charming. Acidity provides energy but is soft, fruity and seductive. Very drinkable Sauvignon Blanc.

Good Wine Guide 2012, AUS

93 points

“This, the junior wine of the Clos Henri project, has a wealth of concentrated ripe lime and grapefruit citrus, passionfruit and flinty complexity-stylish. The palate’s packed with flavor, really lively and intense, with chalky texture and a long crisp, sizzling finish.”

- **Nick Stock**

Robert Parker's Wine Advocate, USA

90 points

'The 2010 Petit Clos Sauvignon Blanc gives pronounced aromas of pink grapefruit, passionfruit and gooseberries with a hint of fresh sage. Medium bodied, it offers very good tropical fruit concentration in the mouth with lively acidity, a suggestion of texture and long finish. Drink it now through 2013'.

Huon Hooke, AUS

88 points

'Light straw-yellow colour. Intense, fragrant aromas, some passionfruit as well as mineral stony aromas, while the palate is clean and tangy, dry and crisp, but without shrill or hard acidity. Light-bodied and fresh. Would be excellent with lighter seafood dishes. Drink now 2012'.

PETIT CLOS SAUVIGNON BLANC 2009

Decanter Magazine, UK

18/20

"Perfumed fruit, round, firm smoky palate, dense and mineral with a ripe finish."

Robert Parker's Wine Advocate, USA

89 points

'The 2009 Petit Clos Sauvignon Blanc gives intensely fragrant aromas of orange blossom, herbs, warm grapefruit, passionfruit and crushed stones plus a touch of cassis. Medium bodied and displaying plenty of citrus and herb flavours defined by crisp acid, it's got a suggestion of silkiness to the texture and a long finish'.

Raymond Chan, NZ

17 / 20

'Bright, clear, straw-yellow in colour, this has a full, voluminous and solid nose of herbs with some fresh nettle elements and savoury developed pea notes. Dry, with a good full bodied palate, there are plenty of up-front herb and gooseberry flavours with bracing acidity providing line and length. Plenty of nuance on

the finish. A flavoursome wine to give freshness to hearty fare over the next year'.

Wine Spectator

88 points

'There's a clarity and purity to the fresh, vivid pink grapefruit flavors that dominate this wine. Juicy and refreshing, with spice, almond skin and lemon notes on the finish'.

Bob Campbell MW

90 points

'Smoky, mineral salts, gooseberry and green capsicum flavours with gentle acidity and a drying finish. Fresh, pretty and easy-drinking wine with good purity and moderate concentration'.