

Wines From Clos Marguerite

Marguerite Von Hove:

Sauvignon Blanc

Let me present our own label Clos Marguerite. The little icon, which was here, for us is representing the key value of a wine and what we aim in our wine. It is elegant, it's stylish and, above all, it's balanced. A very good wine for us, it's really important to have the balance between the alcohol and the sugar and the acidity; that make it really ... having a really good structure wine.

The other thing is, the icon is art deco, and art deco is really the art that make the link between the old world and the new world, which is our philosophy. This is a Marlborough Sauvignon Blanc, but not as you know it, not as you have been experiencing. It's a bit different, something special. We create this wine with food in mind, and it's a truly food-friendly wine. It has the citrus and the capsicum tipicity of Marlborough Sauvignon Blanc, but it also have a wider range of aromas, quite complex nose. It has a lovely tropical fruit, it has stone fruit towards the ends of the tasting; but most of all, it has nice mineral, and that's what make it truly food-friendly. It matches a well with a wide range of food, of dishes. And the other point is the structure we have in the mouth. It's a wine that has really clean, really good balance in the nose, it has good length. That makes it truly food-friendly and really a very good wine. Enjoy the best of both worlds.

Clos Marguerite Pinot Noir

So for us, Pinot Noir is a very delicate Cépage very elegant, and that's the way we want it; very feminine. As Jean-Charles explained before, we are trying -- we work hard in the vineyard to have best fruit as possible, and we try to capture that end product in the winery; so we don't intervene too much, we don't over-extract. It's a medium-bodied wine, and we play on a wide range of clones in the vineyard, as well, to have it quite complex, too. It's a complex wine; it has a wide range of aroma in the nose. So we have some Dijon clones that bring all the savory nodes and the meaty, the forest floor, the earthiness of this wine. But then we also have some Swiss and some Californian clone that brings all the fruitiness, the ripe, red summer berry fruit. Especially on the palate you have a nice return of the cherries and plums. So, again, it's a food-friendly wine, it's a wine created with food in mind, and it goes on wide range of dishes.

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