

Clos Manou Médoc Petit Manou



ABOUT THE ESTATE

- Clos Manou was founded in Françoise and Stéphane Dief's garage in 1998. It has since grown to an estate of 18 hectares.
- Farming practices are organic, using sustainable methods, and all work is done by hand.
- The flagship wine, Clos Manou, is a Cabernet Sauvignon- and Merlot-led blend aged in a combination of new French oak, concrete eggs, and terracotta amphoras.
- The second wine, Petit Manou, is mostly Merlot and ages entirely in one-and-two-year-old oak barrels.
- Clos Manou makes the most of its Médoc terroir, producing wines that show a profound sense of place, with dark aromatics, excellent minerality, and supple tannins.

APPELLATION

Médoc

SUB-REGION

Médoc

GRAPE VARIETY

83% Merlot, 14% Cabernet Sauvignon, 3% Cabernet Franc.

FARMING

Sustainable, Organic

SOIL

29% clay-gravelly, 28% limestone of Couquèques, 25% sand, 13% clay-sand, 5% gravel-sand

VINEYARDS & VITICULTURE

Grapes harvested from Saint-Christoly de Médoc & Couquèques planted to 9,000 to 10,000 vines/ha. The soil is worked by plow and the rows have grass in the middle. only organic amendments and reasoned phytosanitary treatments.

HARVEST & VINIFICATION

Hand harvest from September 23 to October 14. About one kg of grapes per vine (six to eight bunches/vine), and yields of approx. 55 hl /ha. Grapes sorted twice, before and after destemming, on vibrating sorting table and vatting by peristaltic pump. The temperature of each tank is then reduced to 10° for 48 to 72 hours, pumping over, pressing in vertical press. Malolactic fermentation in vats for 5 months. The must is entirely matured in French oak (50% one-year-old, 50% two-year old) for 12 months. No fining. No SO2 until CO2 starts to dissipate about three months after malolactic fermentation, then another small dose at bottling.

ALCOHOL BY VOLUME

14.0

PACK SIZE

12x750mL