Clos Manou

Médoc 1850



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
Merlot, Cabernet Sauvignon, unidentified indigenous varieties

FARMING
Sustainable, Organic

SOIL
Clay-gravel

VINEYARDS & VITICULTURE
From ungrafted pre-Phylloxera vines dating back to around 1850, making them somewhere close to 170 years old.

HARVEST & VINIFICATION
Aged in 50% new oak barrels and 50% one year old, unfined, and only lightly filtered, bottled under azote. No SO2 until CO2 starts to dissipate about three months after malolactic fermentation, then another small dose at bottling.

ALCOHOL BY VOLUME
14.3

PACK SIZE
4x750mL