

## 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

Largely Merlot, with some unidentified grapes that may be Cabernet Sauvignon

#### FARMING

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