

## 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

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

