

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