

## Clos Manou

### Médoc



#### 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

47% Cabernet Sauvignon, 47% Merlot, 4% Petit Verdot, 2% Cabernet Franc

#### FARMING

Sustainable, Organic

#### SOIL

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

#### VINEYARDS & VITICULTURE

Grapes grown in Saint-Christoly de Médoc & Couquèques with a planting density of 9,000 to 10,000 vines/ha. Average of 45 years old. Soil is worked by plow and the rows have grass in the middle. Only organic amendments and reasoned phytosanitary treatments. No copper is used.

#### HARVEST & VINIFICATION

Hand harvest September 23 to October 14. About 1 kg of grapes per vine (6-8 bunches/vine), with a yield 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) Traditional vinification by pumping over for concrete vat and punch down for wood and concrete vat (in part). Pressing with vertical press. Malolactic fermentation in barrels and vats. Aged on fine lees in new and one-year-old French oak for 17 months (Cabernet Sauvignon), 25% in 7-hectoliter concrete eggs for 12 months (Merlot and Cabernet Franc) and 5% in eight-hectolitre amphorae for six months (Petit Verdot). No fining. No SO2 until CO2 starts to dissipate about three months after malolactic fermentation, then another small dose at bottling.

#### ALCOHOL BY VOLUME

14.3

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#### PACK SIZE

12x750mL

