



Stephane Dief
Owner

PETIT MANOU 2016 AOP Medoc

— Background —

Petit Manou is the second wine of Clos Manou, located in the northern Médoc in Saint Christoly de Médoc. This 3 hectare estate produces a garage wine of extraordinary quality. It equals or surpasses top cru bourgeois in quality, but sells at a fraction of the price. Françoise and Stéphane Dief, the proprietors and winemakers of Clos Manou, had their first commercial harvest in 1998. Stéphane, however, has been making wine for over a decade. He took over the family grocery business at the age of 17, but spent every minute he was not at the store studying traditional manual winemaking methods in the cellars of Château Mouton Rothschild. Petit Manou demonstrates how dedication to technique, exceptional terroir, and extreme attention to detail can result in outstanding wine. It is a prime example of the new wave of modern, fruit forward, concentrated wines coming out of the left bank of Bordeaux. Petit Manou is an Aquitaine Wine Company discovery wine.

— Viticulture—

- The vineyard is planted with 47% Merlot, 23% Cabernet Sauvignon, 16% Petit Verdot & 14% Cabernet Franc
- The parcels with sandy-clay subsoil benefit from a drainage system installed 1 meter under the soil
- Rigorous Guyot pruning between January-March. Two branches per vine. 3 buds per branch. 50% of all buds are eliminated. 3 additional manual prunings to eliminate unnecessary vine shoots
- 2 green harvests and leaf thinnings in July and August
- Soil analysis of each parcel. Organic fertilizers adapted to specific needs of each parcel
- Grass growing between rows.

— Winemaking —

- Long vatting period of 30 days. Pre-fermentation cold maceration for 4 days at 12°C. Maceration for 25 days with pumping over twice daily (remontage) and 1 manual punching down of the cap (pigeage) daily for maximum extraction
- Malolactic fermentation in cement tanks
- Aged 12 months in French and American oak barrels, 50% new & 50% 1 year old. Batonnage by rotation of the barrels to re-suspend the lees. As barrels remain closed during batonnage, there is no oxidation and wine retains its unique freshness
- No fining and no filtration. 7000 bottles produced

—Tasting Notes—

Deep ruby red robe. Intense, complex nose of red fruits, particularly raspberries, vanilla and light toasty oak aromas. Medium-bodied palate with good concentration, fruit and freshness. Good structure and supple tannins.

