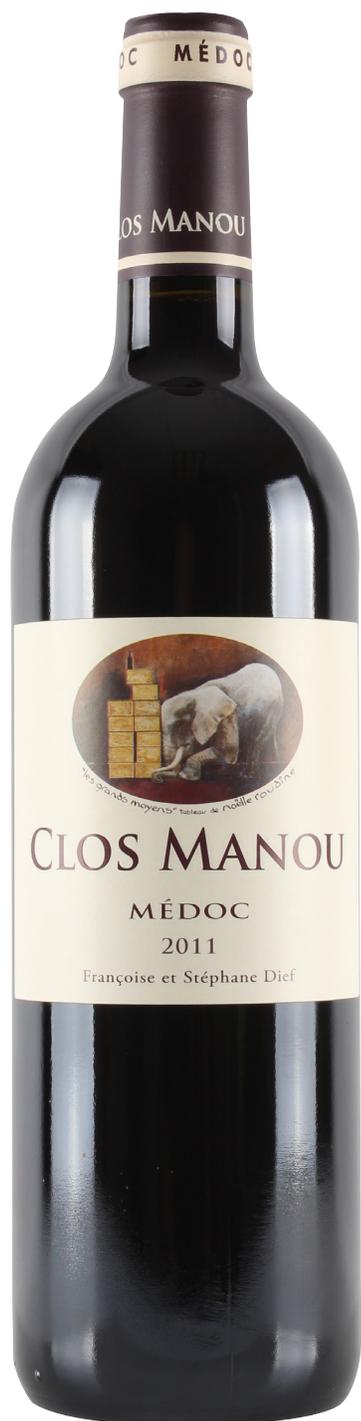


CLOS MANOU

Bordeaux Medoc



WINERY

Driven by a passion for wine, Françoise and Stéphane Dief produced their first vintage in 1998. "We turned our garage into a makeshift wine cellar and made our first wine in 1998. Just 600 bottles. The kind of wine we love to drink, carefully crafted down to the finest detail, a very precise wine we know you'd love to drink too."

| Grapes sorted on table, before manual destemming on oak trays, followed by berry sorting then crushing in hand-operated press before filling of the wooden vat by gravity (wooden vats and 400-litre barrel). A portion of the wine is vinified in concrete vats: Grapes sorted both before and after destemming on vibrating sorting table and grapes are vatted with peristaltic pump. 10 to 20% of the juice is extracted by free-run, the temperature of the solid matter in each vat is reduced to 10° for 48-72 hours, punching down in wooden vats, pumping over in concrete vats, pressing with vertical press. Ageing: Malolactic fermentation in barrels and vats. Aged on fine lees with stirring. All barrels are new and made from French wood.

Name:	Clos Manou
Class:	Red
Region:	Bordeaux Medoc
Vintage:	2011
Grape Varieties:	65% Cabernet Sauvignon, 24% Merlot, 8% Cabernet Franc and 3% Petit Verdot
Case / Bottle Size:	6/750ml
Alcohol Volume:	14%

TASTING NOTE

Rich and concentrated with a dense ruby/purple color, it offers lots of cassis, cedar, tobacco leaf and spice notes as well as soft tannins and a round, generous mouth feel.

