



PETIT MANOU

Médoc

Françoise & Stéphane DIEF

VINTAGE 2020

Appellation	Médoc
Commune	Saint-Christoly Médoc & Couquèques
Area	17.35 ha (17.15 Ha in production)
Soil types	30% clayey-gravelly, 27% limestone of Couquèques, 25% sand, 13% clayey-sand, 5% gravelly-sand
Grape varieties	52% Merlot, 42% Cabernet Sauvignon, 2.5% Cabernet Franc, 3.5% Petit Verdot
Vine density	9,000 to 10,000 vines / ha
Age of the vineyard	Approx. 40 years
Viticultural practices	Sustainable viticulture management. Work of soil by plowing under the vine with grassing in the middle of the row on 100% of the vineyard, doubling, if necessary, moderate manual stripping, thinning of the clusters if necessary. Organic amendment, sustainable phytosanitary treatments (biocontrol), sexual confusion. NO anti-botrytis and weedkiller.
Harvest	Grapes picked by hand collected in trays. <ul style="list-style-type: none">- Merlot : September 15th to 21st,- Cabernet sauvignon, Cabernet franc, Petit verdot September 28th to October 1st.
Yield hls/ ha	About 1 kg of grapes per vine (6-8 bunches/vine), approx. 47 hl /ha.
Vinification	Grapes sorted twice, before and after destemming on vibrating sorting table and vatting by peristaltic pump (cold pre-fermentation at 8°-10° for 48-72 hours) traditional vinification with pumping over in concrete vats, running off in vats, grapes pressed using vertical press.
Aging	In concrete vats during 5 months, and 29% in 35-hectolitre concrete eggs during 12 months, and 71% in french wooden barrels : 50% one wine, 50% two wines, for 12 months.
Blend	72% Merlot, 24% Cabernet Sauvignon, 4% Cabernet franc.
Bottling	At the estate, no fining, light filtration 19-20 months after harvesting.
Analytical result	14% vol. / 3.30 AT – 3.60 PH – 73 IPT
Production	52,000 75cl bottles of Petit Manou 2020

July 2022