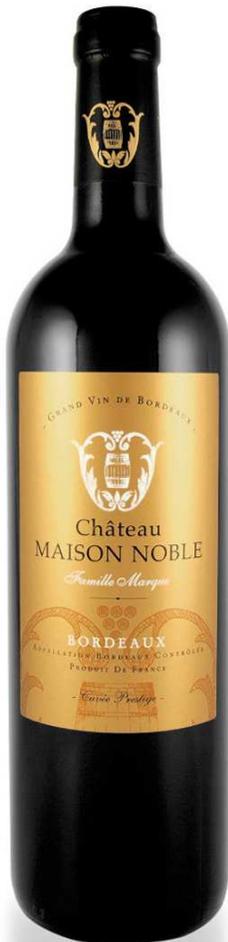




Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2004 Vintage - Prestige blend

Tasting:

Strong and shiny brick-red robe
Spicy nose and oakiness, well blended with touches of prune.
Tannins fade away and a supple and toasted final.

Vineyard:

Siliceous-clayey soil
20.5 hectares planted
65 % Merlot, 30 % Cabernet Sauvignon, 5 % Cabernet Franc
Vine-plants 24 years old on average
Density of planting: 4500 plants per hectare

Cultivation and harvesting

Pruning: "guyot double" method
Thinning out of the leaves side after side after the "nouaison"
Removing green bunches of grapes at the end of the "veraison"
Mechanical grape-picking between the 5th and the 22nd of October

Winemaking and maturing

Complete destalking
Sorting of the grapes on the conveyor belt
Fermentation: 14 days at a temperature between 22 and 30 degrees
Carbonic maceration: 3 weeks
Maturing: 12 months in French oak barrels
Slight fining

Production:

24 000 bottles

Other wine available:

Château Maison Noble (Traditional)

Awards:

Silver medal at Libourne north area contest

