



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2004 Vintage

Tasting:

A nice and quite deep purplish color, a good brilliance,
A toasted and spicy nose, when shaken fruity and gamy aromas
Rich and supple taste, a good volume and silky tannins
A long and spicy 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 thermo-regulated tanks
Slight fining

Production:

96 000 bottles

Other wine available:

Château Maison Noble – Prestige blend

Awards:

Bronze medal at Libourne north area contest

