



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2005 Vintage

Tasting:

Deep and shiny purple color with a slight tan.

Very fruity nose with aromas of ripe grapes: a nice complex taste, a little chilliness and touches of strawberries, cherries and morello cherries.

An elegant full and silky mouth and a fruity long lingering taste

Decant 2 to 3 hours before drinking

Vineyard:

Siliceous-clayey soil

20.5 hectares planted

65 % Merlot, 30 % Cabernet Sauvignon, 5 % Cabernet Franc

Vine-plants 25 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 September the 26th and October the 11th

Winemaking and maturing

Complete destalking

Sorting of the grapes on the conveyor belt

Fermentation: 13 days at a temperature between 24 and 30 degrees

Carbonic maceration: 2 and half weeks

Maturing: 12 months in thermo-regulated tanks

Slight fining

Production:

96 000 bottles

Other wine available:

Château Maison Noble – Prestige blend

Awards:

Silver medal: International Wine Challenge

Gold medal : Wine contest Libourne north area

