



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2006 Vintage - Prestige blend

Tasting:

Shiny partridge-eye pink colour with steady tile-red shades
A gamy and spicy nose with a tinge of leather when shaken
Fleshy and supple tanins with a sugary bouquet
a long-lasting and spicy taste

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 28th and October the 9th

Winemaking and maturing

Complete destalking
Sorting of the grapes on the conveyor belt
Fermentation: 15 days at a temperature between 23 and 29 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