



Château  
MAISON NOBLE  
- GRAND VIN DE BORDEAUX -  
*Famille Marque*



## 2006 Vintage

### Tasting:

Shiny partridge-eye pink color with steady tile-red shades  
A gamy and spicy nose with a tinge of leather when shaken  
Fleshy and supple tannins 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 28<sup>th</sup> and October the 9<sup>th</sup>

### 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 thermo-regulated tanks  
Slight fining

### Production:

96 000 bottles

### Other wine available:

Château Maison Noble - Prestige blend