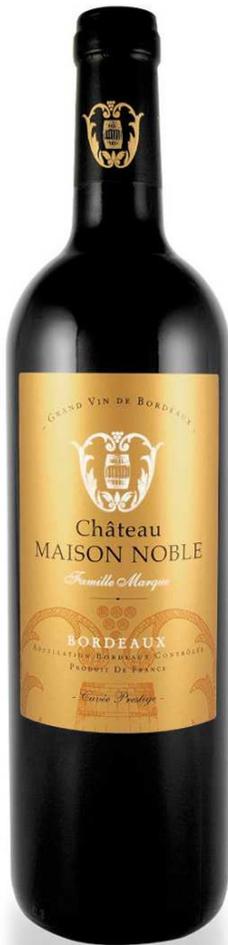




Château  
MAISON NOBLE  
- GRAND VIN DE BORDEAUX -  
*Famille Marque*



*Vintage 2007 - Prestige blend*

**Tasting:**

A bright red robe of medium intensity  
Fruity notes where coffee, cacao and grilled almonds tinges prevail  
Well-matured tannins with a sugary bouquet  
A 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 26 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 5<sup>th</sup> and the 18<sup>th</sup> of October

**Winemaking and maturing**

Complete destalking  
Sorting of the grapes on the conveyor belt  
Fermentation: 14 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)