



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2008 Vintage

Tasting:

Good intense purplish color and shiny robe
A spicy and toasted nose with fruity and gamy aromas when shaken
A rich and supple bouquet a good volume with silky tannins
A long-lingering spicy taste

Vineyard:

Siliceous-clayey soil
20.5 hectares planted
65 % Merlot, 30 % Cabernet Sauvignon, 5 % Cabernet Franc
Vine-plants 27 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 8th and the 20th of October

Winemaking and maturing

Complete destalking
Sorting of the grapes on the conveyor belt
Fermentation: 12 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

Awards:

Bronze medal at the Paris farming contest

