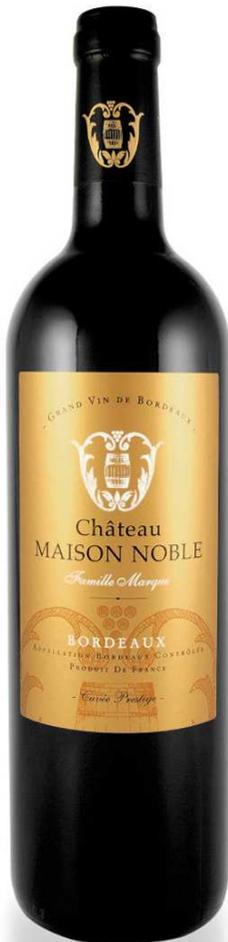




**Château
MAISON NOBLE**
- GRAND VIN DE BORDEAUX -
Famille Marque



2009 Vintage - Prestige blend

Tasting:

Deep purple shiny robe with steady glints
A fine nose with a slight oakiness and ripe fruit and vanilla aromas
A generous taste
Well balanced tannins and a long-lingering and sugary taste
This vintage has the typical taste of ripe grapes

Vineyard:

Siliceous-clayey soil
18.5 hectares planted
68 % Merlot, 32 % Cabernet Sauvignon
Vine-plants 24 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 Sept. the 30th and Oct. the 13th

Winemaking and maturing

Complete destalking
Sorting of the grapes on the conveyor belt
Fermentation: 22 days at a temperature between 23 and 28 degrees
Carbonic maceration: 4 and a half weeks
Maturing: 12 months in French oak barrels
Slight fining

Production:

20 000 bottles

Other wine available:

Château Maison Noble (Traditional)

Awards:

Commended by DECANTER at the World Wine Awards 2013
Gold medal at the Bordeaux wine contest
Silver medal at the Vinalies International contest

