



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2012 Vintage

Appellation: AOC Bordeaux Supérieur

Tasting (May 2014):

Deep purple shiny robe. Ripe fruits with a pleasant freshness.
The tannins of this wine are silky and elegant. Nice long tasting.

Vineyard:

Siliceous-clayey soil
19.5 hectares planted
68 % Merlot, 32 % Cabernet Sauvignon
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 on the North or East side after the "nouaison"
Removing green bunches of grapes at the end of the "veraison"
Mechanical grape-picking between October the 6th and the 15th.

Winemaking and maturing

Complete destalking
Sorting of the grapes on the conveyor belt
Fermentation: 13 days at a temperature between 20 and 28 degrees
Carbonic maceration: 2 weeks
Maturing: 18 months in thermo-regulated tanks
Slight fining
Bottling date: 12 of March 2014

Production:

86 000 bottles

Other wine available:

Château Maison Noble – Prestige blend

Awards:

Silver medal at the Challenge International du Vin

