



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2013 Vintage

Appellation: AOC Bordeaux Supérieur

Tasting notes (January 2016):

Purple, limpid and brilliant robe. Expressive and open smell with dried fruit and mint overtones. Fleshy in mouth, silky tannins. Long tasting on fruity and fresh aromas.

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” and manually just before the harvest on Cabernet Sauvignon.
Removing green bunches of grapes at the end of the “veraison”
Mechanical grape-picking between October the 2nd and the 14th.

Winemaking and maturing

Complete destalking, sorting of the grapes on the conveyor belt
Fermentation: 15 days at a temperature between 20 and 27 degrees
Carbonic maceration: 2 weeks
Maturing: 18 months in thermo-regulated tanks
Slight fining
Bottling date: 12 of September 2015

Production:

40 000 bottles

Other wine available:

Château Maison Noble – Prestige blend

Awards:

Gold Medal at the “Challenge International du Vin”, the oldest international French competition ISO 9001

Gold Medal at the “International Concours Gilbert et Gaillard”

