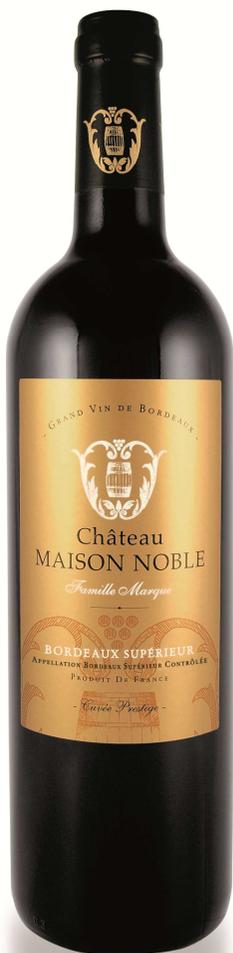




**Château  
MAISON NOBLE**  
- GRAND VIN DE BORDEAUX -  
*Famille Marque*



## *2015 Vintage - Prestige blend*

**Appellation :** Bordeaux Supérieur AOC

**Tasting notes (June 2017):**

Dark and strong color for this wine already opened. Dark fruits, spicy notes and vanilla, coming from the French oak barrels. This is a powerful and rich wine with a lot of fruit aromas. The tannins are here, but are smooth. A nice bottle you can keep several years. Excellent with strong meat.

**Vineyard:**

Siliceous-clayey soil. 20.5 hectares planted  
68 % Merlot, 32 % Cabernet Sauvignon  
Vine-plants 40 years old on average for this blend  
Density of planting: 4500 plants per hectare

**Cultivation and harvesting**

Pruning: "guyot double" method  
Thinning out of the leaves on both sides after the "nouaison".  
Removing green bunches of grapes at the end of the "veraison"  
Mechanical grape-picking between September the 24<sup>th</sup> and October the 7<sup>th</sup>.

**Winemaking and maturing**

Complete destalking, sorting of the grapes on the conveyor belt  
Fermentation: 8 days at a temperature between 20 and 30 degrees  
Carbonic maceration: 4 weeks  
Maturing: 12 months in French oak barrels and 6 months in tanks.  
Slight fining

**Production :**

7500 bottles, Magnums and Double Magnums. Bottling date: 15 of March 2017

**Other wine available:**

Château Maison Noble (Traditional)

**Awards:**

91 at DECANTER  
Gold medal at International contest of LYON  
Gold medal at International contest GILBERT & GAILLARD

