



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



## 2015 Vintage

**Appellation:** AOC Bordeaux Supérieur

**Tasting notes (June 2017):**

Dark fruits and sweet spicy aromas. A very well balanced wine, fresh, rich and smooth. The tannins are very pleasant, with a lot of delicacy and finesse. This wine can be drunk young but you can also keep it in your cellar several years.

**Vineyard:**

Siliceous-clayey soil. 20.5 hectares planted

68 % Merlot, 32 % Cabernet Sauvignon

Vine-plants 28 years old on average

Density of planting: 4500 plants per hectare

**Cultivation and harvesting**

Pruning: "guyot double" method

Thinning out of the leaves on both side 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 28 degrees

Carbonic maceration: 3.5 weeks

Maturing: 18 months in thermo-regulated tanks

Slight fining. Bottling date: 15 of March 2017

**Production:**

70 000 bottles

**Other wine available:**

Château Maison Noble – Prestige blend

**Awards:**

Gold medal at the International contest of LYON

Gold medal at the International contest of GILBERT & GAILLARD

