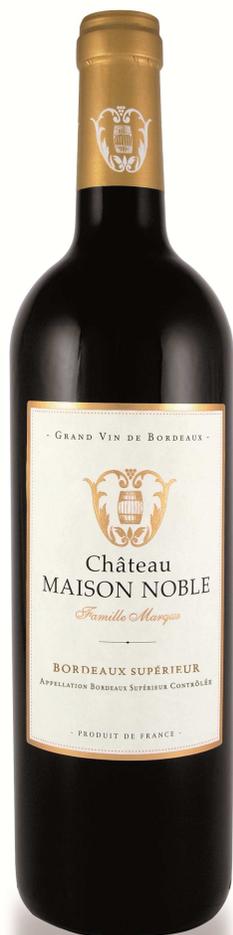




Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2018 Vintage – Traditionnal « Modern Style »

Appellation: AOC Bordeaux Superieur

Tasting notes (June 2020):

This great vintage offers to this wine a deep violin color. In mouth, you will appreciate the dark fruit aroma (blackberry) frank and generous for this supple and delicate 2018. The precise and controlled maceration gives very well-balanced and smooth tannins in perfect harmony with the fruit. Nice aging perspective for this rich and fruity wine.

Pairing: Aperitif, red beef, chicken, pork, Italian gastronomy, cheeses

Vineyard:

Siliceous-clayey soil. 20.5 hectares planted
68 % Merlot, 32 % Cabernet Sauvignon
Age of the vines for this wine: 25 years old.

Cultivation and harvesting

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 October the 6th and the 15th.

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: 4 weeks at 29 ° Celsius.
Maturing: 18 months in thermo-regulated tanks
Bottling date: 30 of March 2020 “ Mis en bouteilles au Château”

Production:

75 000 bottles

Other wines available:

Château Maison Noble – Prestige blend
Château Maison Noble – 100 % Cabernet Sauvignon
Château Maison Noble – « Vinification Intégrale »

Awards:

Gold medal at the International contest of GILBERT & GAILLARD
Silver medal at the International contest of LYON

