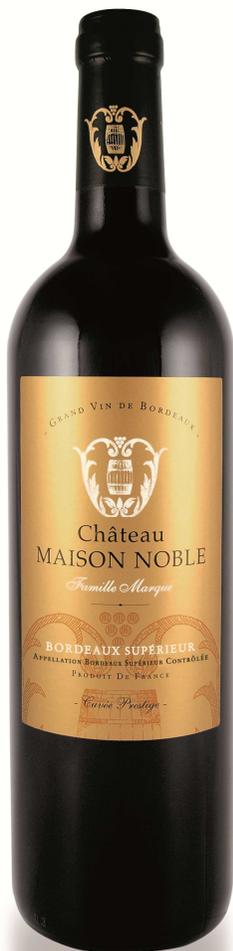




**Château
MAISON NOBLE**
- GRAND VIN DE BORDEAUX -
Famille Marque



2019 Vintage - Prestige blend - Old vines

Appellation: Bordeaux Supérieur AOC

Tasting notes (April 2021):

A basket of red fruits, hints of vanilla and subtle toasted touches. This supple and medium body 2019 slips into the palate, before revealing rich and tannins tight, even dense, which launch in the final a call to the guard

This fine wine can age advantageously during at least 10 years. Open it 2 hours before drinking.

Pairing:

Red meat (beef, duck, lamb, game), matured cheeses

Vineyard:

Siliceous-clayey soil. 20,5 hectares at the north of Pomerol

68 % Merlot, 32 % Cabernet Sauvignon

Vine-plants: 44 years old on average for this blend

Cultivation and harvesting

Thinning out of the leaves on both sides after the “nouaison” and manually before the harvest. Removing green bunches of grapes at the end of the “veraison”

Mechanical grape-picking between the 1st and the 5th of October.

Winemaking and maturing

Fermentation: 8 days at a temperature between 20 and 30 degrees

Carbonic maceration: 4 weeks at 30° Celsius.

Maturing: 12 months in French oak barrels and 6 months in tanks.

« Mise en bouteille au Château » - bottling date: March 2021

Production :

18000 bottles, 630 magnums

Other wine available:

Château Maison Noble – Traditional, modern style

Château Maison Noble – 100 % Cabernet Sauvignon

Château Maison Noble – « Vinification Intégrale »

Awards:

DECANTER : 91

WINE ENTHUSIAST : 90

Gold medal at the Concours mondial de BRUXELLES

Gold medal at the International contest GILBERT & GAILLARD

Gold medal at the International contest of LYON

Gold medal at the International contest of CHALLENGE INTERNATIONAL DU VIN

1* at GUIDE HACHETTE

