



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



AOC Bordeaux Blanc 2018 (Dry)

Cuvée Maurice

Tasting: (May 2019)

Pale and brilliant yellow color, with a perfect limpidity. The bouquet is delicate and elegant with nice nuances of toasted, fruits (peach), and flowers. The mouth is ample, rich, full, with a perfect and long tasting balanced until the final sensation where this wine reveals all its richness and complexity.

Pairing:

Aperitif, seafood, fishes, strong cheeses...

Grape variety:

100 % Sauvignon Blanc.

Cultivation and harvesting:

Thinning out of the leaves, manually, side after side after the "nouaison"

Removing green bunches of grapes at the end of the "veraison"

Handpicking the 24 of September, with a total protection of oxygen (to avoid the oxydation).

Winemaking and maturing:

Grape pressed directly after the hand picking

Fermentation: 15 days at 18 ° on the lees, in 100 % new French oak and acacia barrels provided for the famous cooperages "Sylvain" & "Seguin-Moreau".

« Batonnage » of the lees, twice a week during 5 months

Wine moved only using the gravity (without any pump)

Production:

3400 bottles. "Mis en bouteille au Château" – Bottling date: the 15 of May 2019

Awards:

2017 : 2 ** at the Guide Hachette 2020

2016 : WINE ENTHUSIAST 88

2015 : DECANTER 89

2012: DECANTER 90

2012: WINE ENTHUSIAST: 91

2012: Silver Medal at the Sauvignon Blanc World Wide contest

2013: 4 stars at the « Guide Hubert »

2013: 2 stars at the "Guide Hachette 2015"

2014: 4,5 stars at the "Guide Hubert 2015"

2014 : WINE ENTHUSIAST: 86

2015 : 4 stars at the "Guide Hubert 2016"