



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



## AOC Bordeaux Blanc 2019 (Dry)

### *Cuvée Maurice*

#### Tasting: (May 2020)

This 2019 vintage leads to a great aromatic complexity: Yellow fruits (peach), citrus fruits, grapefruit, flowers and fine toasted wood with a hint of minerality. After the first sensation of freshness, you will enjoy this wide, fleshy and voluptuous wine. Very long tasting in mouth !

#### 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 in crates the 21 of September, with a total protection of oxygen (to avoid the oxydation).

#### Winemaking and maturing:

Grapes pressed directly after the picking

Fermentation: 15 days at 18 ° on the lees, in 100 % new French oak and acacia barrels made by 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:

4680 bottles. "Mis en bouteille au Château" – Bottling date: the 30 of April 2020

#### Awards:

2017 : 2 \*\* at the Guide Hachette 2020

2016 : WINE ENTHUSIAST 88

2015 : DECANTER 89

2012: DECANTER 90

2012: WINE ENTHUSIAST: 91