



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Maraué



AOC Bordeaux - Clairet (Dry Rose wine from Bordeaux)

What is Clairet?

Wines of Bordeaux-Clairet are the closest wines that were shipped to England during the Middle Ages (French claret) and made the fortune of Bordeaux at this time. These wines have a light red color between the color of Bordeaux Red wine and a pink wine. They are refreshing wines, popular in France in summer for a picnic or with Asiatic cuisines.

Chateau Maison Noble – Clairet:

Tasting :

Pale pink and shiny color.

A fine nose, charmer, very fruity, with cherries aromas.

A well balanced wine, harmonious, with a long and fresh tasting.

Grape variety:

100 % Cabernet Sauvignon

Vine-plants 24 years old on average

Density of planting: 4500 plants per hectare.

Cultivation and harvesting:

Pruning: “guyot double” method

Thinning out of the leaves side after side after the “nouaison”

Removing green bunches of grapes at the end of the “veraison”

Mechanical grape-picking between October the 6th and the 20th.

Winemaking and maturing:

Complete destalking

Sorting of the grapes on the conveyor belt

Fermentation : 15 days with low temperature (18 °).

Carbonic maceration : 36 hours

Slight fining.

Production:

About 10 000 bottles per year

Awards:

2015: 4 stars at the “Guide Hubert”

2015 : Winner of the “Oscars de Bordeaux”

2015 : Selected by the “Guide Hachette”

2014: 3 stars at the “Guide Hubert”

2012: Silver medal at the Contest of « Nord Libournais ».

2011: Gold medal at the Contest of « Nord Libournais ».

2010: Silver medal at the Contest of « Nord Libournais ».