



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



## AOC Bordeaux Blanc 2015 (Dry)

### *Cuvée Maurice*

Tasting: (April 2016)

A pale yellow color, brilliant with a perfect limpidity. The bouquet is intense and complex with nice nuances of ripe sauvignon blanc and rich notes of quality barrels. Pear, litchis, citrus fruits come with caramel, flint, and roasting aromas. The mouth is rich with a perfect and long tasting balanced until the final sensation where this wine reveals all its richness and complexity.

**Grape variety:**

100 % Sauvignon Blanc.

Density of planting: 4 500 plants per hectare.

**Cultivation and harvesting:**

Pruning: « Guyot double » method

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 14 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 a low temperature (18 °), on the lees, in 100 % new French oak and acacia barrels provided for the famous cooperages “Sylvain” & “Seguin-Moreau”

Permanent temperature control.

« Batonnage » of the lees, twice a week during 4 months

Wine moved only using the gravity (without any pump)

**Production:**

3550 bottles. Bottled the 1<sup>st</sup> of April 2016

**Awards:**

2015 : DECANTER 89

2012: DECANTER 90

2012: WINE ENTHUSIAST: 91

2012: Silver Medal at the Sauvignon Blanc World Wide contest

2012: 4 stars at the « Guide Hubert »

2013: 4 stars at the « Guide Hubert »

2013: Commended by Decanter (WWA 2014)

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”