



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2002 Vintage - Prestige blend

Tasting (April 2012)

Light brown, shiny and deep color
Vanilla and almond aromas, harmonious and elegant smoky taste
Tannins, sugary taste, good volume and long-lingering taste
Open the bottle 1 hour before drinking

Vineyard:

Siliceous-clayey soil
20.5 hectares planted
65 % Merlot, 30 % Cabernet Sauvignon, 5 % Cabernet Franc
Vine-plants 22 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 September the 22nd and October the 11th

Winemaking and maturing

Complete destalking
Sorting of the grapes on the conveyor belt
Fermentation: 20 days at a temperature between 22 and 30 degrees
Carbonic maceration: 4 and half weeks
Maturing: 12 months in French oak barrels
Slight fining

Production:

24 000 bottles

Other wine available:

Château Maison Noble (Traditional)

Awards:

Or medal, Challenge International du Vin Contest

