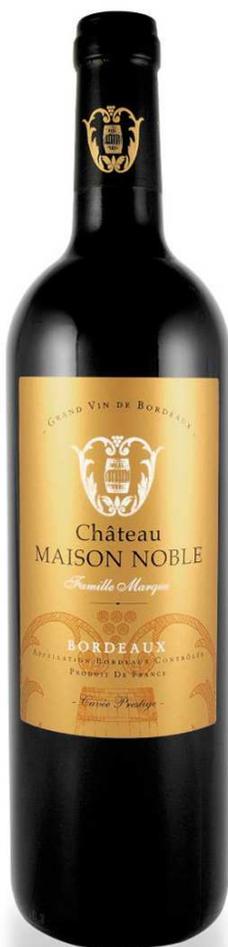




**Château  
MAISON NOBLE**  
- GRAND VIN DE BORDEAUX -  
*Famille Marque*



## *2010 Vintage - Prestige blend*

### Tasting (November 2012):

A deep and shiny purple color.

A strong nose where touches of grilled vanilla intermingles with the taste of red fruit

A full-bodied taste with promising sweetness and tannins.

Straight forward final taste, elegant with great distinction: a "top-of-the-line" product!

### Vineyard:

Siliceous-clayey soil

18.5 hectares planted

68 % Merlot, 32 % Cabernet Sauvignon

Vine-plants 25 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 6<sup>th</sup> and the 23<sup>rd</sup>.

### Winemaking and maturing

Complete destalking

Sorting of the grapes on the conveyor belt

Fermentation: 15 days at a temperature between 22 and 28 degrees

Carbonic maceration: 3 weeks

Maturing: 12 months in French oak barrels

Slight fining

### Production:

20 000 bottles

### Other wine available:

Château Maison Noble (Traditional)

### Awards:

Bronze medal at the Bordeaux wine contest

