



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



2011 Vintage - Prestige blend

Tasting (November 2013):

An intense and deep purple robe with brownish shadows. A delicate nose with a nice combination of fruit and spices: a good complexity when aired.

An elegant mouth with melted and fleshy tannins.

This wine develops very nicely and leaves you with long lasting aromas

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 September the 17th and October the 3rd .

Winemaking and maturing

Complete destalking

Sorting of the grapes on the conveyor belt

Fermentation: 7 days at a temperature between 23 and 27 degrees

Carbonic maceration: 3 weeks

Maturing: 12 months in French oak barrels

Slight fining

Bottling date: 27 of February 2013

Production:

20 000 bottles

Other wine available:

Château Maison Noble (Traditional)

Awards:

Silver medal at the Libourne North area Contest

