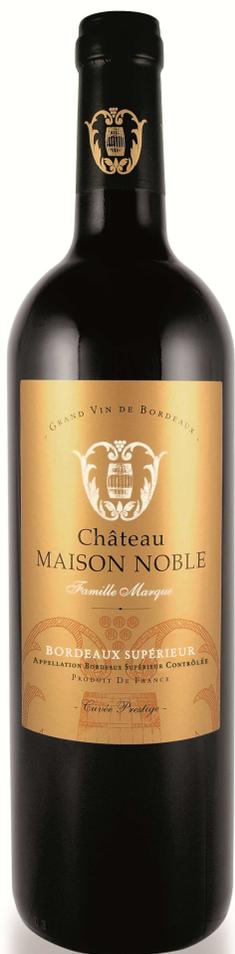




**Château  
MAISON NOBLE**  
- GRAND VIN DE BORDEAUX -  
*Famille Marque*



## *2012 Vintage - Prestige blend*

**Appellation:** AOC Bordeaux Supérieur

**Tasting (May 2014):**

Purplish, intense and brilliant robe. The wooded taste melts into very pleasant fruity nuances.

Beautiful concentration in mouth, this wine has very good capacities to age.

To be settled 2 hours before the tasting

**Vineyard:**

Siliceous-clayey soil

19.5 hectares planted

68 % Merlot, 32 % Cabernet Sauvignon

Vine-plants 35 years old on average for this blend

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 15<sup>th</sup>.

**Winemaking and maturing**

Complete destalking

Sorting of the grapes on the conveyor belt

Fermentation: 13 days at a temperature between 20 and 28 degrees

Carbonic maceration: 2 weeks

Maturing: 12 months in French oak barrels

Slight fining

Bottling date: 12 of March 2014

**Production:**

7980 bottles

**Other wine available:**

Château Maison Noble (Traditional)

**Awards:**

Bronze medal at the International contest DWWA DECANTER

Silver medal at the Challenge International du Vin

1 star at the "Guide Hachette 2015"

86 at Wine Enthusiast

86 at Decanter

