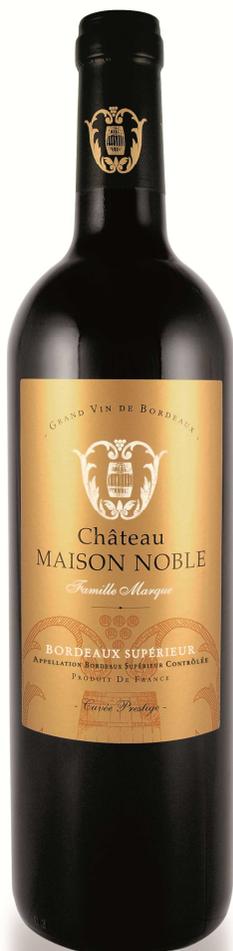




Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2013 Vintage - Prestige blend

Appellation: AOC Bordeaux Supérieur

Tasting notes (January 2016):

Purple robe with delicate ruby gleam. Deep and brilliant tint. Spicy aroma with toasted overtones. This wine is strong with silky tannins and subtle and gourmand wood taste. Long-tasting on spicy notes.

Vineyard:

Siliceous-clayey soil
20.5 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" and manually just before the harvest on Cabernet Sauvignon.
Removing green bunches of grapes at the end of the "veraison"
Mechanical grape-picking between October the 2nd and the 14th.

Winemaking and maturing

Complete destalking, sorting of the grapes on the conveyor belt
Fermentation: 15 days at a temperature between 20 and 27 degrees
Carbonic maceration: 2 weeks
Maturing: 12 months in French oak barrels
Slight fining

Production:

6000 bottles. Bottling date: 12 of September 2015

Other wine available:

Château Maison Noble (Traditional)

Awards:

Gold Medal at the "Challenge International du Vin", the oldest international French competition ISO 9001

Gold Medal at the "International Concours Gilbert et Gaillard"

