



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marquis



2014 Vintage

Appellation: AOC Bordeaux Supérieur

Tasting notes (March 2016):

With mainly Merlot, this wine offers a delicate and complex bouquet with fresh and fruity notes with nuances of spices. Thanks to a precise wine making, the mouth seduces by its balance between young but pleasant tannins and mature fruits. The end of mouth will invite you to another tasting!

Vineyard:

Siliceous-clayey soil. 20.5 hectares planted
68 % Merlot, 32 % Cabernet Sauvignon
Vine-plants 27 years old on average
Density of planting: 4500 plants per hectare

Cultivation and harvesting

Pruning: "guyot double" method
Thinning out of the leaves on the North or East 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 September the 25th and October the 22nd.

Winemaking and maturing

Complete destalking, sorting of the grapes on the conveyor belt
Fermentation: 10 days at a temperature between 20 and 28 degrees
Carbonic maceration: 4 weeks
Maturing: 18 months in thermo-regulated tanks
Slight fining. Bottling date: 1st of April 2016

Production:

80 000 bottles

Other wine available:

Château Maison Noble – Prestige blend

Awards:

Gold medal at the Concours international Gilbert et Gaillard
Silver medal et the Vinalies Internationales
Bronze medal at the Concours international de Macon
86 at DECANTER
Bronze medal at the DECANTER WWA
4,5 stars at the Guide Hubert

