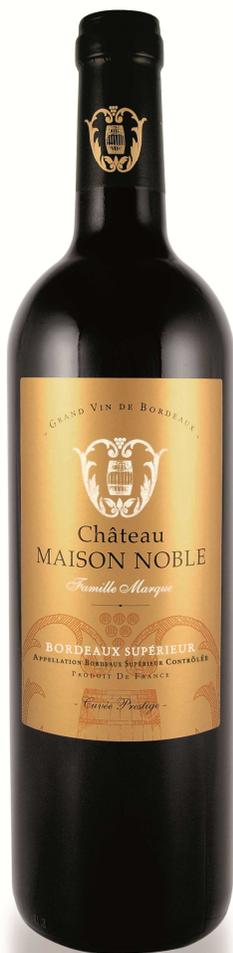




Château  
MAISON NOBLE  
- GRAND VIN DE BORDEAUX -  
*Famille Marque*



*2017 Vintage - Prestige blend - Old vines*

**Appellation:** Bordeaux Supérieur AOC

**Tasting notes (June 2019):**

This Prestige blend, made from a selection of our best plots of vines, has a nice deep red color with purple tints. Strong aromas of ripe fruits with spicy toasted notes. Rich in mouth, dense and concentrated, with elegant and fine wood flavor. The tannins are ripe. A very well balanced wine, strong and generous. Open it 2 hours before drinking.

**Pairing:**

Red meat (beef, duck, lamb, game), matured cheeses

**Vineyard:**

Siliceous-clayey soil. 20,5 hectares at the north of Pomerol

68 % Merlot, 32 % Cabernet Sauvignon

Vine-plants: 41 years old on average for this blend

**Cultivation and harvesting**

Thinning out of the leaves on both sides after the "nouaison" and manually just before the harvest, in August.

Removing green bunches of grapes at the end of the "veraison"

Manual and mechanical grape-picking between the 26<sup>th</sup> of September and the 2<sup>nd</sup> of October.

**Winemaking and maturing**

Fermentation: 8 days at a temperature between 20 and 30 degrees

Carbonic maceration: 4 weeks at 30° Celsius.

Maturing: 12 months in French oak barrels and 6 months in tanks.

« Mise en bouteille au Château » - bottling date: 15 of May 2019

**Production :**

5980 bottles and 630 magnums

**Other wine available:**

Château Maison Noble (Traditional)

**Awards:**

2 \*\* at the GUIDE HACHETTE 2020

86 at DECANTER

Gold medal at the International contest GILBERT & GAILLARD

