



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2002 Vintage

Tasting (April 2012):

Venetian red deep and shiny robe,

Dried fruit, prunes figs; a spicy note when opened

A supple and elegant bouquet, interesting mouth and a long-lasting slightly spicy taste

Open the bottle 1 hour before drinking

Vineyard:

Siliceous-clayey soil

20.5 hectares planted

65 % Merlot, 30 % Cabernet Sauvignon, 5 % Cabernet Franc

Vine-plants 22 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 22nd and October the 11th

Winemaking and maturing

Complete destalking

Sorting of the grapes on the conveyor belt

Fermentation: 20 days at a temperature between 22 and 30 degrees

Carbonic maceration: 4 and a half weeks

Maturing: 12 months in thermo-regulated tanks

Slight fining

Production:

96 000 bottles

Other wine available:

Château Maison Noble – Prestige blend

Awards:

Bronze medal, Foire des terroirs contest

