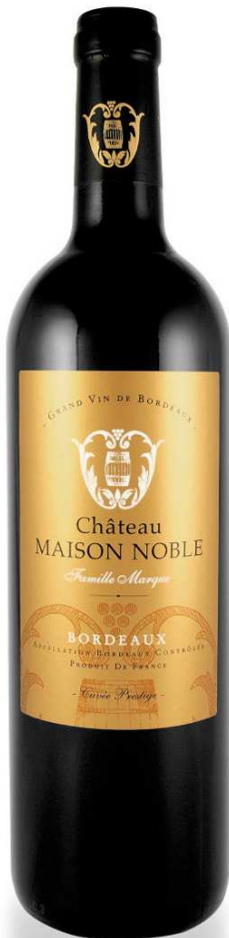




Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2003 Vintage - Prestige blend

Tasting: (April 2012)

A nice and steady partridge-eye color and tile-red shades

A complex nose where toasted notes mix with smells of cooked fruit, pastry notes and overall very pleasurable

Tannins but no austerity, quite sugary at first and a good lengthy final taste

Open 1 hour before drinking

Vineyard:

Siliceous-clayey soil

20.5 hectares planted

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

Vine-plants 23 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 the 17th and the 29th of September

Winemaking and maturing

Complete destalking

Sorting of the grapes on the conveyor belt

Fermentation: 18 days at a temperature between 24 and 30 degrees

Carbonic maceration: 4 weeks

Maturing: 12 months in French oak barrels

Slight fining

Production:

24 000 bottles

Other wine available:

Château Maison Noble (Traditional)

Awards:

Excellence trophy at the "citadelles du vin" contest

