



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



## 2009 Vintage

### Tasting:

Deep purple shiny robe with steady glints  
A fine nose with a slight oakiness and ripe fruit and vanilla aromas  
A generous taste  
Well balanced tannins and a long-lingering and sugary taste  
This vintage has the typical taste of ripe grapes

### Vineyard:

Siliceous-clayey soil  
18.5 hectares planted  
68 % Merlot, 32 % Cabernet Sauvignon  
Vine-plants 24 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 30<sup>th</sup> and October the 13<sup>th</sup>

### Winemaking and maturing

Complete destalking  
Sorting of the grapes on the conveyor belt  
Fermentation: 22 days at a temperature between 23 and 28 degrees  
Carbonic maceration: 4 and a half weeks  
Maturing: 12 months in thermo-regulated tanks  
Slight fining

### Production:

86 000 bottles

### Other wine available:

Château Maison Noble – Prestige blend

### Awards:

Gold medal at the Bordeaux wine contest  
Silver medal at the Vinalies Internationales contest

