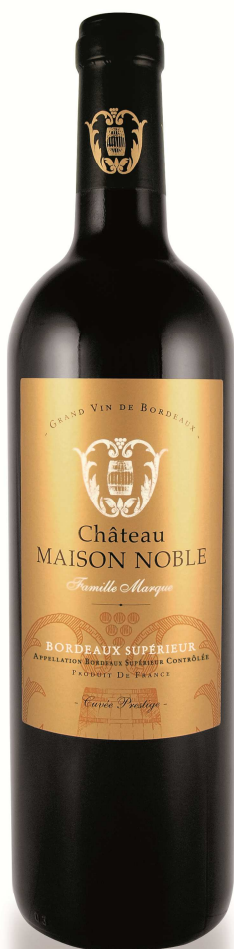




Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2016 Vintage - Prestige blend - Old vines

Appellation: Bordeaux Supérieur AOC

Tasting notes (June 2018):

A shiny and strong color for this exceptional vintage. Aromas of black fruits, blackberries and toasted French oak. It is a full body wine, with a lot of character. Well-built with spicy notes, this wine is rich with strong but matured tannins. It could age several years in your cellar. Open it 2 hours before drinking.

Vineyard:

Siliceous-clayey soil. 20.5 hectares planted
68 % Merlot, 32 % Cabernet Sauvignon
Vine-plants 41 years old on average for this blend
Density of planting: 4500 plants per hectare

Cultivation and harvesting

Pruning: "guyot double" method
Thinning out of the leaves on both sides after the "nouaison" and manually just before the harvest, in September.
Removing green bunches of grapes at the end of the "veraison"
Mechanical grape-picking between October the 10th and the 19th.

Winemaking and maturing

Complete destalking, sorting of the grapes on the conveyor belt
Fermentation: 8 days at a temperature between 20 and 30 degrees
Carbonic maceration: 4,5 weeks at 31° Celsius.
Maturing: 12 months in French oak barrels and 6 months in tanks.
Slight fining

Production :

10350 bottles, Magnums and Jeroboam (5 liters). Bottling date: 6 of June 2018

Other wine available:

Château Maison Noble (Traditional)

Awards:

87 at DECANTER
Gold medal at International contest of LYON
Gold medal at International contest GILBERT & GAILLARD
Silver medal at International contest of BRUXELLES

