



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2019 Vintage – Traditionnal « Modern Style »

Appellation: AOC Bordeaux Superieur

Tasting notes (April 2021):

A ruby red cuvée that blossoms into aromas of blueberries and sweet spices. The attack is ample, the middle of the mouth smooth and tender. Silky tannins and a long fruity finish add to the character of this wine.

Pairing: Aperitif, red beef, chicken, pork, Italian gastronomy, cheeses

Vineyard:

Siliceous-clayey soil. 20.5 hectares planted
68 % Merlot, 32 % Cabernet Sauvignon
Age of the vines for this wine: 26 years old.

Cultivation and harvesting

Thinning out of the leaves on both side after the “nouaison”.
Removing green bunches of grapes at the end of the “veraison”
Mechanical grape-picking between October the 1st and the 5th.

Winemaking and maturing

Complete destalking, sorting of the grapes on the conveyor belt
Fermentation: 8 days at a temperature between 20 and 28 degrees
Carbonic maceration: 4 weeks at 28 ° Celsius.
Maturing: 18 months in thermo-regulated tanks
Bottling date: March 2021 “ Mis en bouteilles au Château”

Production:

75 000 bottles

Other wines available:

Château Maison Noble – Prestige blend
Château Maison Noble – 100 % Cabernet Sauvignon
Château Maison Noble – « Vinification Intégrale »

Awards:

91 at DECANTER
Gold medal at the international contest of BRUXELLES
Gold medal at the international contest GILBERT ET GAILLARD
Gold medal at the international contest of LYON
Gold medal at the international contest CHALLENGE INTERNATIONAL DU VIN

