



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



## 2003 Vintage

### Tasting (April 2012):

A nice partridge-eye pink color with firm tile-red shades;  
A strong and complex nose of ripe fruit; a tinge of cocoa when opened  
Not very typical for this area but in accordance with this vintage  
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 17<sup>th</sup> and the 29<sup>th</sup> 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 thermo-regulated tanks  
Slight fining

### Production:

96 000 bottles

### Other wine available:

Château Maison Noble - Prestige blend