



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2010 Vintage

Tasting (November 2012):

A deep ruby color.

A nice balanced harmony between red fruit and spices.

A delicate and delightful nose. The elegant and harmonious mouth with its ripe tannins will pair to a wide range of food.

Vineyard:

Siliceous-clayey soil

18.5 hectares planted

68 % Merlot, 32 % Cabernet Sauvignon

Vine-plants 25 years old on average

Density of planting: 4500 plants per hectare

Cultivation and harvesting

Pruning: "guyot double" method

Thinning out of the leaves on the North or East side after the "nouaison"

Removing green bunches of grapes at the end of the "veraison"

Mechanical grape-picking between October the 6th and the 23rd

Winemaking and maturing

Complete destalking

Sorting of the grapes on the conveyor belt

Fermentation: 15 days at a temperature between 22 and 28 degrees

Carbonic maceration: 3 weeks

Maturing: 18 months in thermo-regulated tanks

Slight fining

Production:

86 000 bottles

Other wine available:

Château Maison Noble - Prestige blend

Awards:

Bronze medal at the Bordeaux wine contest

