



Château
MAISON NOBLE
- GRAND VIN DE BORDEAUX -
Famille Marque



2016 Vintage

Appellation: AOC Bordeaux Supérieur

Tasting notes (June 2018):

Very fruity aromas (blackberry jam or cherry), with spicy notes for this great vintage. At the beginning, this wine is well-built, but quickly it appears supple with smooth tannins. A “true and honest” wine, not artificial. You can drink it young or in several years.

Vineyard:

Siliceous-clayey soil. 20.5 hectares planted
68 % Merlot, 32 % Cabernet Sauvignon
Vine-plants 29 years old on average
Density of planting: 4500 plants per hectare

Cultivation and harvesting

Pruning: “guyot double” method
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 September 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 28 degrees
Carbonic maceration: 4.5 weeks at 30 ° Celsius.
Maturing: 18 months in thermo-regulated tanks
Slight fining.
Bottling date: 6 of June 2018

Production:

70 000 bottles

Other wine available:

Château Maison Noble – Prestige blend

Awards:

Gold medal at the International contest of GILBERT & GAILLARD
Silver medal at the contest of BORDEAUX
Silver medal at International contest of BRUXELLES
Silver medal at the International contest of MACON
Wine Enthusiast : 86

