

Château MAISON NOBLE - GRAND VIN DE BORDEAUX -Famille Marque



AOC Bordeaux Blanc 2020 (Dry)

Cuvée Maurice

Tasting: (May 2021)

This 2020 vintage leads to a great aromatic complexity: Yellow fruits (peach), citrus fruits, grapefruit, flowers and fine toasted wood with a hint of minerality. After the first sensation of freshness, you will enyoy this wide, fleshy and voluptuous wine. Very long tasting in mouth!

Pairing: Aperitif, seafood, fishes, strong cheeses...

Grape variety: 100 % Sauvignon Blanc.

Cultivation and harvesting:

Thinning out of the leaves, manually, side after side after the "nouaison" Removing green bunches of grapes at the end of the "veraison" Handpicking in crates the 18th September, with a total protection of oxygen (to avoid the oxydation).

Winemaking and maturing:

Grapes pressed directly after the picking Fermentation: 15 days at 18 ° on the lees, in 100 % new French oak and acacia barrels made by the famous cooperages "Sylvain"& "Seguin-Moreau". « Batonnage » of the lees, twice a week during 5 months Wine moved only using the gravity (without any pump)

Production:

3400 bottles. "Mis en bouteille au Château" – Bottling date: the 23 of April 2021

Awards:

2020 : DECANTER 90 2017 : 2 ** at the Guide Hachette 2020 2016 : WINE ENTHUSIAST 88 2015 : DECANTER 89 2012: DECANTER 90 2012: WINE ENTHUSIAST: 91