



## WINE SCORES

**Yves Beck** : 90-91/100  
**Vert de Vin** : 90-91/100  
**Anthocyanes** : 88-90/100  
**James Suckling** : 87/100  
**Bernard Burtschy** : 88-89/100  
**Decanter** : 88/100  
**Wine Enthusiast** : 88/100  
**Bettane + Desseauve** : 15,5/20  
**Vinous** : 89/100

GRAND VIN DE BORDEAUX

CHATEAU  
NOAILLAC

• CRU BOURGEOIS •

MÉDOC

2017

Damien PAGÈS

MIS EN BOUTEILLE AU CHÂTEAU

AOC MEDOC  
CRU BOURGEOIS**Soil composition** : Garonne and Pyrenean gravels**Vineyard** : 48,72 hectares**Density** : 5.500 pieds/hectare**Yield** : 55HI/ha**Average age of the vine**: 35 years**Grape Varieties** :

40% Cabernet sauvignon  
 55% Merlot noir  
 5% Petit verdot

**Vineyard** : Sustainable winegrowing**Harvest** : From the 13th to the 28th September 2017

Mechanical harvest with berries selection

**Winemaking** : Traditional with temperature control**Maceration** : Pre-fermentary maceration**Fermentation** : During 21 days**Ageing**:

12 months in french oak barrels

**ABV** : 13° vol.**Enologist** : Antoine Medeville**Tasting suggestions :****Food matches** : Lamb, poultry, game bird, ripened cheese, roast beef, rib eye.**Tasting temperature** : 18° (64.5 F)**Ageing potential** : 4 to 15 years

\* HEV certification from 2018 vintage