



TECHNICAL NOTES



LA NOBLE 2008 MERLOT

HPS introduced the La Noble brand in 1989, and was one of the first importers to realize the untapped potential of the Languedoc region of Southern France. The wines are blended by HPS, and, over the past 20 years, have been recognized more than 30 times for their consistent quality, character and value!

VINEYARDS

Fruit is sourced from high, cool, breezy and sun-drenched vineyards around Pennautier and adjoining villages west of Carcassonne. These are typically between 600 and 1200 feet above sea level and 30 miles inland.

APPELLATION

Vin de Pays d'Oc.

COMPOSITION

100% Merlot.

VITICULTURE

Yields of 5.5 tons/acre.

VINIFICATION

Fermented in tank, with a cuvaison of 12-13 days. Aged in tank and racked 2-3 times before bottling. Primarily unoaked, with only 10% of the blend barrel-aged in older (2-4 year old) French and American oak barrels.

ALCOHOL

13.5%

TASTING NOTES

Plum and black cherry aromas on the nose. Silky and satin textured on the palate, with soft tannins and a breadth of fruit flavors.

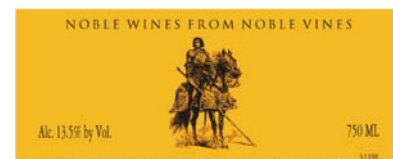
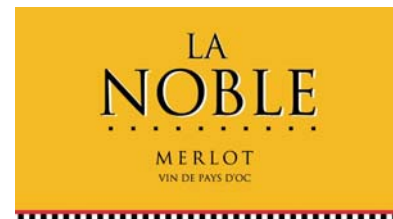
SERVE WITH

Excellent on its own, or with burger, poultry or pork dishes.

ACCOLADES

86 pts, "...bright and stimulating...finishes with plenty of refreshment..." – The Wine Advocate, Values Report, 8/09.

More than a dozen recommendations from the Wine Advocate and Wine Spectator!



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