

TASTING NOTE N°20

**Noblesse Oblige 2016 / Château de la Noblesse
Bandol AOC / 14.5%abv.
95% Mourvèdre + 5% Grenache Noir**



Deep ruby colour, garnet undertones



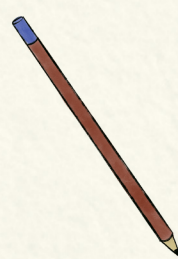
Defined aromas with medium(+) intensity

Ripe red fruit (wild strawberry, raspberry), ripe black fruit (blueberry, blackberry), cooked fruit (cooked strawberry, raspberry jam), flowers (rose, violet), spice (black pepper, liquorice), herbs (anise, dried Provence herbs), oak (smoke, chocolate, coffee beans), notes of fruit development (cooked strawberry, dried raspberry, prune, fig) and bottle ageing (leather, game)



Dry, medium(+) acidity, high ripe smooth tannins, high alcohol, full body, long finish

Flavours of medium(+) intensity with wild strawberry, cooked raspberry, blueberry, blackberry, black pepper, liquorice, dried herbs, coffee beans, chocolate, game & salted meat



Very good wine: elegant, spicy & fresh

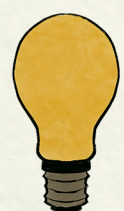
To serve at 16-18°C



To drink now or save until 2026



With tuna tataki, scrambled eggs & truffle, pasta all'arrabiatta, beef daube & vegetable tian, Nicoise ratatouille, duck magret & mushrooms, Caprice des dieux, melon & Bandol sauce,...



Fun fact: Mourvèdre is the star of Bandol AOC, unlike any other appellation. It must constitute between 50-95% of the wines. It thrives at its best here with its head in the sun (south exposed terraces) and feet in water (Mediterranean Sea).