



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR WINE

Date: December 15, 2017

Label Certificate Number: 1002120

Pursuant to the application of : MAISON GINESTET SA
Holder of permit/license number : S992424

Brand : CHATEAU NOAILLAC
Fanciful Name : CRU BOURGEOIS
Vineyard : N/A
Class : RED BORDEAUX
Vintage : 2014
Appellation : MEDOC
Size(s) : 50ML-58L
Stated Alc. Content : 13% ALC/VOL
Tested Alc. Content : N/A
TTB Number : 17293001000819

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.state.tx.us

c/o MAISON GINESTET SA
19 AVENUE DE FONTENILLE
CARIGAN DE BORDEAUX, 33360



TEXAS ALCOHOLIC
BEVERAGE COMMISSION

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GRAND VIN DE BORDEAUX



CHATEAU
NOAILLAC

· CRU BOURGEOIS ·

MÉDOC

2014

Xavier & Damien PAGÈS

MIS EN BOUTEILLE AU CHÂTEAU



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CHATEAU NOAILLAC MÉDOC APPELLATION MÉDOC CONTRÔLÉE 2014

Château Noaillac lies in the heart of the Médoc region of Bordeaux. Great care is taken in the 114 acre vineyard to develop quality fruit from the beginning of the growing cycle through harvest. Following fermentation, a rigorous selection of French oak coopers are used to allow the wines to age in optimal conditions for twelve months. The result is a dark crimson wine with round, unctuous mouth-feel and a long savory finish. The wine will age very well and show an even wider range of flavors over the next seven to eight years.

XAVIER ET DAMIEN PAGES
PROPRIÉTAIRE À LOIRAC, GIRONDE

S.C.A CHÂTEAU NOAILLAC, F33590, FRANCE
MIS EN BOUTEILLE AU CHATEAU

www.noaillac.com

PRODUCE OF FRANCE RED BORDEAUX WINE
ALC. 13% BY VOL. NET CONTENTS 750 ML

IMPORTED BY : JEROBOAM, INC., ARLINGTON, TEXAS

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL,
WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES
DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.(2)
CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO
DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE
HEALTH PROBLEMS. **CONTAINS SULFITES**



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