

GRAPE VARIETIES

Cabernet Sauvignon,
Merlot, Cabernet Franc,
Petit Verdot

APELLATION

Médoc - Cru Bourgeois

ALCOHOL CONTENT

13% Alc/Vol.

SOIL

Clay on superficial
limestone flagstone
Carbonated clay
Clay-sandy gravel from
alluvial terraces

Château Patache d'Aux 2016

Médoc - Cru Bourgeois

Château Patache d'Aux is a blend of Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc, vinified in temperature-controlled raw concrete vats, then aged in French oak barrels. This wine is dense, structured and dominated by the loamy character of the terroir.

VINIFICATION

Thermoregulated stainless steel vat

AGEING

2/3 of the volume of Patache d'Aux was matured for 14 months in French oak barrels - with a preference for cooperage styles favouring rich, deep structured wines - with 1/3 new barrels, 1/3 one-wine barrels and 1/3 two-wine barrels. 1/3 of the total Patache d'Aux volume was kept in vats for maturing, without wood and aeration, in order to preserve 2016's fabulous fruit potential: the aroma panel went from fresh to cooked fruit, reflecting the diversity of our terroir.

TASTING NOTES

Appearance : Garnet Colour.

Nose : Fruit aromas with some oaky notes.

Palate : Soft and smooth tannins. The wine is full-bodied. Long and harmonious finish.

FOOD PAIRINGS

Grilled, braised, roasted meats or in sauce.

VINTAGE REPORT

Mechanical harvesting, as close as possible to maturity, checked by analyses and tastings of all parcels 2 or 3 times a week. Selection is performed by a vibrating reception hopper and on a manual sorting table managed by 3 sorters and a roller sorter. Harvests from 14th of September from 15th of October

RESOURCES

www.antoinemoueix.com/