



#### GRAPE VARIETIES

Cabernet Sauvignon,  
Merlot, Cabernet Franc,  
Petit Verdot

#### APPELLATION

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 2017

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

In uncoated, concrete tanks from 75 to 175 hectolitres

#### AGEING

Between 60 and 100% of the wine is matured in barrel: 1/3 in new, 1/3 in one-wine and 1/3 in two-wines; between 0 et 40% is matured in uncoated concrete tanks. Maturation process lasts from 10 to 14 months.

#### 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 16th of September to 6th of October

#### RESOURCES

[www.antoinemoueix.com/](http://www.antoinemoueix.com/)