



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 2014

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 to 100% of the wine is matured in oak barrels (1/3 in new, 1/3 in one-wine, 1/3 in two-wines); between 0 to 40% is matured in vats. 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.

RESOURCES

www.antoinemoueix.com/