



#### **GRAPE VARIETIES**

50% Cabernet Sauvignon, 40% Merlot, 7% Cabernet Franc, 3% Petit Verdot

#### **APELLATION**

Médoc

#### **ALCOHOL CONTENT**

13% Alc/Vol.

#### **SOIL**

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

## Château Patache d'Aux Médoc Red Dry Still 2017

Médoc

#### **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**

2017 wine reveals its terroir's freshness and floral aromas due to its limestone terroir. It is more elegant than during sunny vintages, it would be appreciated younger, because of the smooth and soft tannins and its fresh fruit flavours.

#### **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/)