



GRAPE VARIETIES

Cabernet Sauvignon,
Merlot

APPELLATION

Médoc

ALCOHOL CONTENT

13% Alc/Vol.

SOIL

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

Les Chevaux de Patache D'Aux 2016

Médoc

Les Chevaux de Patache D'Aux is the second wine of Château Patache d'Aux. It comes from young vines on selected plots which makes it fruitier and more pleasant.

VINIFICATION

In thermoregulated stainless steel tanks

AGEING

30% of the volume was placed in two-wine barrels and 80% kept in vats, to preserve the fresh fruit potential.

TASTING NOTES

Appearance : Garnet.

Nose : Fruity and slightly woody.

Palate : Round and appealing.

FOOD PAIRINGS

Red meats, barbecues, pizzas, soft cheeses.

VINTAGE REPORT

Mechanical harvest with on-board sorting, closest to ripeness thanks to analyses and gape tastings for each plots 2 to 3 times a week. Sorting thanks to table sorting.

RESOURCES

www.antoinemoueix.com/