



GRAPE VARIETIES

Cabernet Sauvignon,
Merlot, Cabernet Franc,
Petit Verdot

APPELLATION

Médoc - Cru Bourgeois

ALCOHOL CONTENT

13.5% Alc/Vol.

SOIL

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

Château Patache d'Aux 2015

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

Thermoragulated stainless steel tanks

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.

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. 15th of September to 1st of October.

RESOURCES

www.antoinemoueix.com/