



GRAPE VARIETIES

Cabernet Sauvignon,
Merlot, caberbet franc

APPELLATION

Médoc

ALCOHOL CONTENT

13% Alc/Vol.

SOIL

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

Le Relais de Patache D'Aux 2016

Médoc

The second wine of Château Patache D'Aux is known as Chevaux de Patache D'Aux. It is based on a selection of the youngest vine parcels resulting in a fruity and pleasant profile.

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 colour

Nose : Pronounced and complex aromas

Palate : with smooth tannins and a nice finish.

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/