

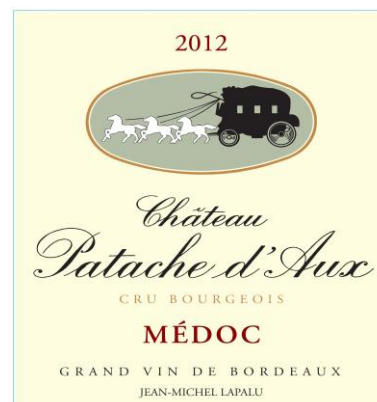
CHATEAU PATACHE D'AUX

Red

Médoc

Technical information

Country:	France
Region:	Bordeaux
Appellation:	Médoc
Grape Variety :	60% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc, 3% Petit Verdot.
Terroir :	Freestone and clay, with pebbly soil.
Age of the vines :	35 years



Vinification

In wooden, cement and stainless steel vats. All the vats are temperature controlled. The grape juice ferments for 3 to 4 weeks. Ageing: Twelve months in oak casks from the centre of France (An average of 33% of new casks every year).

Tasting notes

Deep ruby with purple highlights, Chateau Patache d'Aux unfolds with aromas of blackcurrant, smokey herbs, and a splash of lavender. The taste is richly textured and velvety with clean red fruit and abundant elegance.

Best to drink:

Up to 10 or 15 years later.

Wine pairing:

Perfect with red meat.

