

2010 Château Patache D'Aux

Médoc - Cru Bourgeois



TERROIR

MEDALS:

Wine Spectator 88-91
 Robert Parker 90
 James Suckling 90
 Gault & Millau 15.5/20
 Sommelier Wine Awards UK: Gold
 Global Wine Selection Canada: Silver
 World Competition Brussels: Silver
 The International Wine Challenge: Commended



WINEGROWER: Jean-Michel Lapalu.

AERA UNDER VINE: 173 ac / 70 ha.

LOCATION:

Located in Bégadan a few kilometres from the Gironde estuary. Altitude of 65,6 Ft.

SOIL:

Clay limestone soil with a fractured limestone bedrock enabling the vine roots to deeply penetrate the soil and draw nutrients and water, even during the height of the summer.

CLIMATE:

Temperate and oceanic climate: Average temperature of 20°C. Relatively cool in winter, enabling the vegetation to rest, and warm in summer. Ideal for bringing Cabernet Sauvignon to optimal maturity.

Annual rainfall: 750mm

HUMAN HANDS:

Grape varieties: 60% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc and 3% Petit Verdot.

Alcohol content: 13.6% by vol.

Age of the vines: Over 40 years old.

Plantation density: 8,500 vines / hectare.

Yield: 45 hectolitres / hectare.

VITICULTURE: Integrated viticulture with natural grass cover and mechanical ploughing of the topsoil.

HARVESTING:

Hand harvesting at optimal maturity, controlled by analyses and tastings on every parcel, 2 to 3 times weekly.

Date of harvesting:

22 September for the first Merlot, 10 October for the last Cabernet Sauvignon.

Method of selection:

Vibrating reception hoppers, manual sorting table for 3 persons and a rolling sorter.

VINIFICATION:

Wooden, cement and heat-controlled stainless steel tanks. Maceration for 3 to 4 weeks.

Type of pressing:

Pneumatic with selection of the first and second press juices.

Type of yeast:

Selected yeasts.

Temperature:

Average of 25°C.

Pumping over:

3 to 4 times daily for 4 days.

Malolactic fermentation:

In heat controlled stainless steel tanks.

Fining: Egg white

MATURING:

In French oak casks for 12 months, 1/3 new casks.

BOTTLING:

Estate bottled with filtration (cellulose plate filters).

TASTING:

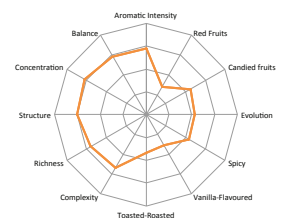
Colour: Beautiful brick red.

Bouquet: Fruity notes underpinned by a frank and complex woody aroma.

Palate: Supple and well blended tannins. Body and volume on the palate. Lingering, well-balanced finishing note.

Pairing: Meat dishes: grilled, sauce-based or roasted.

Complex and Filled



Cellar potential: 2020-2025

Ageing potential: ★ ★ ★ ★