



Château Patache d'Aux

Médoc

The first owners of the Château were the descendants of the Counts of Armagnac, the Chevaliers d'Aux. They can be traced back as early as 1632. Seized as a National property during the fourth year of the revolution, it was changed into a stage-coach post. The coaches were better known in the Medoc as « pataches ». Classified as a cru bourgeois in 1932 the Château has belonged to the Lapalu family since 1964. Strong and concentrated The Patache d'Aux wines can age remarkably well and their aromatic freshness and strong structure are still evident up to 10 or 15 years later.

Area of the vineyard:

43 hectares.

Production:

260 000 bottles.

Type of soil:

Freestone and clay, with pebbly soil.

Grape varieties:

60% Cabernet Sauvignon, 30% Merlot, 7% Cabernet Franc, 3% Petit Verdot.

Average quantity of plants per hectare:

8500.

Average age of the vineyards:

35 years old.

Wine making process:

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).

