

## *Patache*

### *Médoc*

This wine results from the assemblage of several plots selected on the different Domaines Lapalu vineyards. At the beginning of August the evolution of the maturity of these plots is evaluated and a certain number of these plots are then assigned to the production of our wine Patache.

The purpose is to obtain a Médoc which is up to date, supple and aromatic with rich tannins but with a good structure which guarantees its future development.

Then we were determined to chose an original and lively presentation which contrasts with the usual heavy classical style of the Bordeaux wines.

#### **Area of the vineyard:**

Selected by Les Domaines Lapalu, the wines of our Médoc « Patache » assemblage comes exclusively from the family group of vineyards. The individual plots selected complement one another to develop a round, supple and structured wine, very aromatic and pleasant to drink even young.

#### **Production:**

Around 100 000 bottles.

#### **Grape varieties:**

85 % Cabernet Sauvignon, 15 % Merlot.

#### **Wine-making process:**

In stainless steel vats. Each vat has its own temperature control system. In every château.

#### **Ageing:**

In their original château for 16 months in vats and oak barrels with a fast rotation. Of the lots. Up to 3 or 6 months.

#### **Blending and bottling:**

The final blending takes place in spring, a year after the harvest, under the control of Olivier Sempé, Technical Manager of the Domaines Lapalu.

It is performed by an outside contractor controlled by Les Domaines Lapalu. Bottling is performed as well under the same conditions.

