



## PRESENTATION

The Chevaliers d'Aux (descendants of the Comtes d'Armagnac) were the first owners of this Estate in Bégadan in 1632.

Seized as a state property in the Year IV of the French Revolution, this estate was then turned into a relay for stagecoaches, better known in the Medoc under the name "Patache".

Classified as a Cru Bourgeois in 1932, this estate has been owned by the Lapalu family since 1964.

Powerful and concentrated, the wines of Patache d'Aux present a remarkable ability for ageing. It is always amazing to notice the aromatic freshness and the solid structure of certain vintages after 10 or 15 years.



## TECHNICAL SHEET

Area of the vineyard of Patache d'Aux: 70 hectares.

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: 8,500 plants/hectare.

Average age of vineyards: 40 years.

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 barrels from the center of France (an average of 33% of new barrels every year).