Château Patache d'Aux

CHEVAUX DE PATACHE D'AUX BORDEAUX BLANC AOP BORDEAUX BLANC 75 CL 2024

The white wine of Château Patache d'Aux, the legendary Cru Bourgeois estate of the Northern Médoc



GRAPE VARIETY

100% Sauvignon Blanc

VINEYARD

East-facing slopes on the hillsides overlooking the Dordogne River, at an altitude of 80 meters.

VINIFICATION

Cold settling for 2 to 5 days, followed by cold clarification. Oxidation is carefully monitored throughout every stage of winemaking. Fermentation takes place in temperature-controlled stainless steel tanks. Once alcoholic fermentation is complete, the lees are regularly stirred for two weeks.

AGEING

3 months on the lees in tanks, with regular bâtonnage.

TASTING NOTES

The wine displays an intense, clear color with emerald reflections. On the nose, vibrant citrus aromas of grapefruit and lemon bring remarkable freshness. On the palate, it offers an excellent balance of richness, roundness and acidity, complemented by a subtle saline finish. The lively Sauvignon Blanc delivers beautiful tension and remarkable aromatic precision.

FOOD PAIRINGS

Ready to enjoy now, this wine pairs beautifully with seafood platters or white fish, enhancing their delicate maritime flavors and natural finesse.

LABELS AND CERTIFICATIONS

HVE - High Environmental Value

SERVING RECOMMENDATIONS

Serve chilled, between 10 and 12°C (50-54°F).