

iN 2011, Peter Kwok acquired the Château La Patache in partnership with his son Howard.

La Patache is a lieu-dit relay on the national road 89 (Bordeaux-Lyon), it evokes this kind of diligence which went there at this time. Indeed, « les pataches » were in the nineteenth century, horse carriages that served as stagecoach in the countryside.

And stone buildings, which are original, were in fact at the time, the former post at the entrance of Libourne.

The property has 3.18 hectares spread over nine plots from Clinet to Latour through Montviel.

The plots are located on soils of a large variety and complexity - soil composed of fine gravels with irondirt and clay in the subsoil.

La Badine de la Patache is the result of a selection of different plots in partnership with winemakers having the same qualitative philosophy.

Badine is a synonymous name for the whip (used by the rider to stimulate or correct his horse), which is perfectly in line with the brand universe of La Patache.



2013

BLEND

80% Merlot 20% Cabernet Franc

VINIFICATION

Parcel management of the soil and vineyard. Traditional farming, single Guyot pruning, natural grass between the rows, work the soil under the vine, disbudding, subtle leaf removal and green harvest if necessary to respect the environmental balance.

AGEING

20% oak barrels for 15 months

PRODUCTION

6 500 bottles

TASTING

Cherry color, La Badine reveals pronounced notes of red berries and a few notes of undergrowth. The light toasty oak aromas are well integrated giving a little spicy touch. Full on the palate, showing a beautiful structure, its silky tannins allow to taste the wine young as well as after a few years in the (To be drunk in 2 to 8 years). It will perfectly match with meat in sauce or game.

