

CHATEAU RECOUGNE

AOC Bordeaux Blanc

Near the hills of Fronsac overlooking the Dordogne, the 100 hectares of vines cover the gentle sandy-clay slopes and take advantage of a subsoil rich in iron oxide.

Four generations of the Xavier Milhade family have followed one another since 1938 to cultivate the vine and make Château Recougne wines. Each one of them was able to make its own contribution to building, maintaining and testing the vineyard, while respecting the terroir and its environment.



TERROIR

Grape Variety: Sauvignon Blanc & Sémillon

Soils: Siliceous-clay

Vineyard and vinification:

- Maceration with skins during 12 hours
- Clarification and cold pressing
- Fermentation at low temperature
- Aged on lies

TASTING

Color: Straw, golden highlights

Nose: Grapefruit, green apple

Palate: Dry and very fruity, with a fresh and acidulé finish

Food pairing: Aperitif, seafood, fish or white meat

Service: Serve chilled, especially in summer