

# CHÂTEAU RECOUGNE

## CUVÉE TERRA RECOGNITA

Bordeaux Supérieur AOC

With this new vintage made with the emblematic vintage 2015, the 4th generation represented by Elodie and Marc wanted to pay tribute to the family history and know how passed on since 1938. As a return to the roots, this project traces the origins of Château Recogne, founded by their great-grandfather.

Elodie and Marc have directed their work and research on the ancestral plots of the estate whose particular geology is unique : subsoils of blue clay loaded with iron dross. These plots are the oldest planted on the property and whose exceptional qualities are recounted in the family archives.

[www.chateau-recogne.fr](http://www.chateau-recogne.fr)

### TASTING

A Bordeaux Supérieur with a strong personality, pairing elegance, freshness, opulence and velvety from Merlot. Very dense, it reveals silky tannins underlined by light woody notes and a great persistence in the mouth.

### AGEING

POTENTIAL 10-40 years

SERVE AT 16-18°

### PERFECT PAIRING

Grilled red meats, game, cheeses



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### ABOUT THIS WINE

Through this signature wine, we seek to highlight the characteristics of our ancestral terroir

*Elodie & Marc Milhade*



HVE3 CERTIFIED

### VINEYARD

AREA FOR THIS WINE 2 hectares

TERROIR *Blue clay and iron*

AVERAGE AGE OF THE VINES 45 years

VITICULTURE *Conventional*

### VINIFICATION

#### CELLAR

*Traditional winemaking combining thermoregulated stainless steel tanks and small concrete vats, adapted to the vineyard plots vinified in those vats. Gentle extraction respecting the fruit selective sorting of the harvest, short and regular pumping overs, malolactic fermentation.*

#### AGEING

*Ageing in oak : variable percentage depending on the vintage.*

*Since 2020, ageing has been completed by amphorae, in order to go further in the search for authenticity and to highlight the grapes from these plots.*

#### BLEND

*Majority of Merlot from the original plots*

*A unique, limited edition, hand-waxed bottle*



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VIGNOBLES

XAVIER MILHADE WINES – SAS SAMAZEUILH

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