

# CHATEAU RECOUGNE

## AOC Bordeaux Supérieur

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. Mainly composed of Merlot, the vineyard also includes Cabernet Sauvignon, Cabernet Franc and Carmenère grapes.

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:** 78% Merlot, 12% Cabernet Franc, 8% Cabernet Sauvignon, 2% Carmenère

**Soils:** Siliceous-clay

### Vinification:

Traditional vinification in a combination of temperature regulated stainless steel tanks and small concrete vats, adapted to the plots of vines.

Our wines are always made using gentle and precise methods to honour the fruit: short and regular pumping over, soft extraction, malolactic fermentation. The result is in the body, fullness, elegance and intense flavour.

Our wines are bottled at least two years after harvest.

## TASTING

A pleasant fruity nose, a deep and powerful structure, velvety tannins make for a very elegant, rich and complex bottle of wine.

These qualities offer this wine great ageing potential, as demonstrated by our "old vintages library", which keep all its freshness.

### Food pairing:

Red meat, wild game, leg of lamb, strong cheeses

**Service:** Very good ageing potential. Serve at room temperature (≈ 18°C)