

# CHÂTEAU RECOUGNE

## CUVÉE VIEILLES VIGNES

Bordeaux Supérieur AOC

The first plots of Château Recogne were planted at the end of the 1930s and then gradually replanted over the generations. The family is committed to maintaining certain plots of vines over 50-60 years old in order to produce a very specific cuvée called "Vieilles Vignes" which, through its intensity, brings out the full potential of this fabulous terroir.

A balanced wine, between concentration, roundness of the Merlots, structure and spicy notes.

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



HVE3 CERTIFIED

### TASTING

A deep garnet colour and a nose of red fruits. An attack of liquorice on the palate. A concentrated, balanced wine with roasted coffee tannins. A well-melted woodiness, good length on the palate.

### AGEING

POTENTIAL 10-30 years

SERVE AT 16-18°

### PERFECT PAIRING

Leg of lamb, red meat, strong cheeses



## VINEYARD

AREA FOR THIS WINE 5 hectares

TERROIR Sand and clay

AVERAGE AGE OF THE VINES

50-60 years

VITICULTURE Conventional

HARVEST By machine

## WINE MAKING

### VATting HOUSE

Traditional vinification combining thermo-regulated stainless steel vats and small concrete vats, adapted to the plots of vines to be vinified there. Gentle extraction while respecting the fruit: selective sorting of the harvest, maceration, short and regular pumping over, malolactic fermentation.

### AGEING

Aged in wood depending on the vintage.

### BLEND

Grapes from Merlot old plots

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### ABOUT THIS WINE

« A wine with an assertive character from a selection of our best plots of old Merlot vines. »

Elodie & Marc Milhade

  
XAVIER  
MILHADE  
VIGNOBLES