

CHÂTEAU RECOUGNE

Bordeaux Blanc AOC

Château Recogne is the historic family estate of the Milhade family since 1938, managed today by Marc and Elodie Milhade, brother and sister. They represent the 4th generation and put all their efforts around the family know-how, sustainable viticulture and quality technical equipment to produce their Bordeaux Supérieur which holds a reference place in the appellation. Close to the Fronsac mound which overlooks the Dordogne, the 100 hectares of the vineyard extend over gentle sandy-clay slopes with a subsoil of iron. The property has always produced white wines and today has 10 hectares planted with Sauvignon Blanc, Sauvignon Gris and Sémillon.

www.chateau-recogne.fr



HVE3 CERTIFIED

TASTING

A refreshing and very lively white wine whose production process preserves the delicate aromas of Sauvignon and Semillon. Well balanced between green apple, citrus and tropical fruit notes. It has a nice round structure in the mouth and a lemony finish.

AGEING POTENTIAL

To consume in its young years

SERVE AT 4-6°

PERFECT PAIRING

Aperitif, seafood, fish, goat cheese



VINEYARD

AREA FOR THIS WINE *2 hectares*

TERROIR *Siliceous-clay*

AVERAGE AGE OF THE VINES *20 years*

VITICULTURE *Conventional*

HARVEST *By machine*

WINEMAKING

VATTING HOUSE

Early morning harvest. Grapes are cold-pressed as soon as they enter the winery and then fermented in temperature-controlled stainless steel vats. Bottled within 4 to 5 months following the harvest.

BLEND

35% Sauvignon blanc

35% Sauvignon gris

30% Sémillon

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ABOUT THIS WINE

« A very fruity wine, with a refreshing and tangy finish. »

Elodie & Marc Milhade



XAVIER
MILHADE
VIGNOBLES