

# CHÂTEAU RECOUGNE

## CUVÉE CARMENERE

Bordeaux Supérieur AOC

Since the early 2000's Xavier Milhade, the third generation of the family, father of Marc and Elodie, has introduced an atypical grape at Château Recogne : the Carmenère. This grape variety has been forgotten in Bordeaux at the end of the 19th century after the phylloxera crisis and was replaced by Merlot and Cabernet with more promising yields. This variety has its strengths it produces wines with low alcoholic degrees (very interesting for hot years) and very spicy notes. Château Recogne is today one of the few to produce a cuvée dedicated to this grape variety which is associated with a slight percentage of Merlot.

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



HVE3 CERTIFIED

### 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

*Traditional winemaking in thermoregulated cement and stainless steel vats. Short and regular pumping overs for a gentle extraction of aromas Maceration of 3 weeks Malolactic fermentation*

#### BLEND

*90% Carmenere*

*10% Merlot*

#### TASTING

Atypical and very charming Cuvée. A red Carmine dress. A nose of sweet spices and deep notes of fresh fruit. A liquorice attack and great finesse throughout the tasting. A very feminine wine.

#### AGEING

POTENTIAL *5 years*

SERVE AT *16-18°*

#### PERFECT PAIRING

*Tapas, cold meats, aperitif*



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#### ABOUT THIS WINE

« A grape variety with a perfect adaptation to the evolution of the environment and more particularly to global warming. »

*Elodie & Marc Milhade*



XAVIER  
MILHADE  
VIGNOBLES