

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. A project that traces the origins of Château Recogne, as a return to the roots! The particular geology of some parcels of the property is unique : blue clays laden with iron oxide. It is similar the Pomerol Plateau and offers the perfect conditions to obtain exceptional grapes. Merlot particularly likes this soil, where very dense, very fruity wines with impressive aging potential are produced. Château Recogne has built its identity thanks to its aptitude for ageing, offered by this unique terroir.

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.

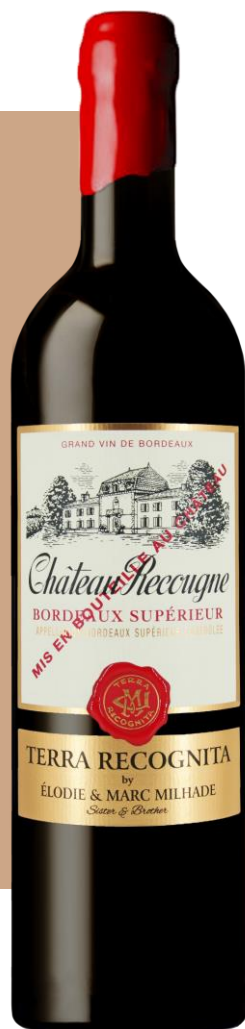
AGEING

POTENTIAL 10-40 years

SERVE AT 16-18°

PERFECT PAIRING

Grilled red meats, game, cheeses



HVE3 CERTIFIED

VINEYARD

AREA FOR THIS WINE 2 hectares

TERROIR Blue clay and iron

AVERAGE AGE OF THE VINES 25 years

VITICULTURE Conventional

HARVEST By machine

WINEMAKING

VATting-HOUSE

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

BLEND

Grapes from old plots of Merlot

Une bouteille unique, en édition limitée, tirée à la main

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ABOUT THIS WINE

« This cuvée, signature of the 4th generation, is a tribute to our family history and the know how passed on since 1938. »

Elodie & Marc Milhade


XAVIER
MILHADE
VIGNOBLES