CHÂTEAU RECOUGNE
Bordeaux Supérieur AOC

Château Recougne 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. Composed mainly of Merlot, the vineyard also includes Cabernet Sauvignon, Cabernet Franc and Carmenère. Thanks to the regularity of its productions, Château Recougne has built a solid reputation over the years.

HVE3 CERTIFIED

www.chateau-recougne.fr

TASTING
A nose of red fruits, a deep and powerful structure, silky tannins : an elegant, complex and rich wine. These values give this wine an excellent aptitude for ageing, as can be seen in the Château Recougne's old vintages cellar, which retains all its freshness.

AGEING POTENTIAL
10-20 years or more

SERVE AT 16-18°

PERFECT PAIRING
Meat or poultry, cheeses of character, throughout the meal

VINEYARD

AREA FOR THIS WINE *73 hectares*
TERROIR *Sand and Clay*
AVERAGE AGE OF THE VINES *35 years*
VITICULTURE *Conventional*
HARVEST *By machine*

WINEMAKING

VATTING HOUSE
Traditional vinification combining thermo-regulated stainless steel tanks 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, short and regular pumping over, malolactic fermentation.

BLEND
77% Merlot
14% Cabernet Franc
9% Cabernet Sauvignon

ABOUT THIS WINE

« Each year, we seek to produce accessible wines that can be shared in a convivial atmosphere around good tables. »

Elodie & Marc Milhade

XAVIER
MILHADE
VIGNOBLES