# CHÂTEAU RECOUGNE







## Bordeaux Supérieur 2020

### Bordeaux, France

#### ESTATE

Château Recougne has produced wine for more than 400 years, and has been recognized for nearly as long for producing outstanding wine - its name is said to have come from King Henri IV in the early 17th century, in "recognition" of the quality of its wine. The Milhade family purchased the estate in the early 1950s, and Recougne has become their flagship estate, producing quintessential pure Bordeaux each vintage – classic "claret" in the best sense of the word. Robert M. Parker Jr. called Chateau Recougne "...the best Bordeaux Supérieur money can buy."

#### WINE

Today the wines are made by one of the young stars of the right bank, Marc Milhade - the fourth generation of his family to make wine at Recougne. Marc's philosophy and energy are directed primarily towards more work in the vineyard, and less intervention in the cellar.

#### VINEYARD

*Soils:* Merlot is best suited to the gravelly clay terroir and is the majority planting here, comprising about 80% of the vineyard, complemented by equal parts of both Cabernets. Several vineyard parcels are over 50 years in age and much of the vineyard is planted at a high vine-density, contributing to the richness of the wine. The Milhades employ environmentally friendly viticultural techniques, and the vineyard is currently being converted to organic farming

#### WINEMAKING

Grape Varieties: 78% Merlot, 12% Cabernet Franc, 10% Cabernet Sauvignon

*Fermentation:* Selection is performed in the vineyard through green-harvesting, and the grapes are mostly destemmed, with 10-15% remaining as whole cluster for added structure. Fermentation takes place in traditional cement vats followed by 15 months aging in large vessels (no oak barrel) before bottling with minimal filtration. *Alcohol: 14.5%* 

#### VINTAGE

A rainy winter followed cool spring weather and inconsistent flowering, but the summer weather was dry and warm with even temperatures through harvest. A little August rain helped the vines mature and kept acidities fresh. Bordeaux's Right Bank did exceptionally well, and Merlot and Cabernet Franc were particularly successful. The wines are rich, full, and savory, with ripe acidity and round, sweet tannins – an excellent vintage for the cellar, which nonetheless can be enjoyed young for its exuberant fruit.

#### TASTING NOTES

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.