



CHÂTEAU RECOUGNE

Dynamic young winemaker Marc Milhade has transformed this estate, producing ripe and structured wines with engaging character.

Bordeaux Supérieur 2021

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

The white wine from Château Recougne is one of the hidden gems in the Milhade family portfolio. The soils and climatic conditions in Bordeaux's 'Right Bank' are generally best suited to red grapes, and it is the rare exception to find a vineyard suitable for the production of white wine. Within the large Recougne Estate vineyard, the Milhades discovered a 10Ha parcel with deep clay-limestone soil over and iron-rich clay pan - a perfect setting for Sauvignon Blanc. From this parcel they produce a delightful Bordeaux Blanc, offering the typical zest and snap which makes these wines so perfectly suitable for oysters and seafood of all kinds.

VINEYARD

Soils: 25 acres of the Recougne Estate vineyard feature a limestone marl over iron-rich clay, offering a perfect enclave within the red-grape-dominated vineyard for the production of white wine.

Yields: The yields here are at or below the permitted level for the AOC, approximate 4.5 tons per acre.

Grape Varieties: 60% Sauvignon Blanc, 30% Sauvignon Gris, 10% Semillon

WINEMAKING

Fermentation: The grapes are harvest in the early morning to keep temperatures low, and are then destemmed and crushed. The must is given 12 hours of skin contact before pressing. Fermentation then takes place in stainless steel at low temperature. Malolactic is blocked.

Aging: 3-4 months in stainless steel on the fine less before bottling in January following the vintage.

Alcohol: 13.5%

VINTAGE

The 2021 vintage was marred by extreme frost damage in April, which reduced the crop by over 50%. 2021 Château Recougne Blanc was harvested in late August, and the grapes were perfectly ripe with excellent natural acids. Marc Milhade has been increasing the percentage of Sauvignon Gris in the blend, which gives the aromas of green spice and honeysuckle. The palate offers flavors of apples and grapefruit, with buoyant acidity keeping the wine fresh and vibrant.

TASTING NOTE

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.

