



Château Recougne

BORDEAUX SUPERIEUR

Château Recougne 2016

Bordeaux Supérieur

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 Château 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, adding depth to the wine. Furthermore the Milhades employ environmentally friendly viticultural techniques, minimal spraying, low yields through green harvesting, and excellent canopy management.

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

WINEMAKING

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

Aging: 15 months in vat

VINTAGE

The 2016 vintage had a rainy start but dry finish. Chateau Recougne's clay based soils weathered the dry period beautifully.



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WINE ENTHUSIAST

"This ripe wine is full of black fruits and ripe tannins, suggesting a fine future. It's structured and dense, which promises richness as it develops and opens up. Give this concentrated wine until 2022."