



Château Recougne

BORDEAUX SUPERIEUR

2018 Château Recougne Blanc

Bordeaux Blanc

ESTATE

The Milhade family has been landowners in Bordeaux for three generations and currently own six properties in the right bank regions of Saint-Emilion, Lussac- Saint-Emilion, Lalande-de-Pomerol, and Bordeaux Supérieur. Their wines represent both amazing value in Bordeaux and the beautiful results that can be achieved by small family estates focused on producing high quality wines. The wines are marked by wonderful, expressive fruit and retain an authenticity and soulfulness.

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:* 75% Sauvignon Blanc, 20% Semillon, 5% Sauvignon Gris.

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%



TASTING NOTE

The 2018 Château Recougne Blanc is unusually full-bodied and rich, the result of a dry growing season and a warm vintage. Aromas of green spice and honeysuckle lead to rich flavors of apples and grapefruit, with buoyant acidity keeping the wine fresh and vibrant.