

Milhade  
1938  
SIGNATURE DE GRANDS VINS

# Château Recougne

## BORDEAUX BLANC



- Hillside vineyard of 10 ha
- Near Fronsac, 5 km from Pomerol
- Siliceous-clay soil on a layer of iron oxide
- Southern/southeastern exposure
- Annual production: 70 000 bottles



*Château Recougne*

- Sauvignon Blanc

- Maceration with skins during 12 hours
- Clarification and cold pressing
- Fermentation at low temperature
- Aged on lies



*Sauvignon Blanc grapes*

**Color:** Straw, golden highlights

**Nose:** Grapefruit, green apple

**Palate:** Dry and very fruity, with a fresh and acidulé finish

**Pairing:** Apéritif, seafood, fish or white meat

**Service:** Serve chilled, especially in summer



*Filtration of white wine*



2005

Gold Medal at Paris



2004

Guide Hachette ★



2002

Gold Medal at International Wine Challenge



2002

Silver Medal at Paris



*Aromas of grapefruit*



*Aromas of green apple*