

Milhade
1938
SIGNATURE DE GRANDS VINS

Château Recougne

BORDEAUX SUPERIEUR

- Hillside vineyard of 70 ha
- Near Fronsac, 5 km from Pomerol
- Siliceous-clay soil on a layer of iron oxide
- Southern/southeastern exposure
- Annual production: 300 000 bottles

- **77% Merlot**
- 14% Cabernet Franc
- 9% Cabernet Sauvignon

- Traditional vinification in temperature-regulated cement and stainless steel tanks
- Short and regular pumping over
- Maceration during 3 weeks
- Aged in tanks and oak barrels

Color: Deep garnet

Nose: Red fruit

Palate: Licorice on attack. Concentrated, balanced, with fine tannins of roasted coffee

Aging potential: Very good

Pairing: Red meat, wild game, leg of lamb, strong cheeses

Service: Serve at room temperature



Château Recougne



Vineyard of Château Recougne



Glass of wine from Château Recougne



2006

Bronze Medal Challenge International du Vin



2004

Silver Medal at Paris Decanter World Wine Awards 2006



2003

« Coup de Cœur » Le Point Guide Hachette ★



2002

Silver Medal at Bruxelles



1999

Gold Medal Bruxelles



1998

Silver Medal at Bourg

1996

Decanter ★★★



Aromas of licorice



Aromas of blackberry



Aromas of black currant