

# Château Recougne

*Réserve de la Famille*  
**BORDEAUX SUPERIEUR**

*Milhade*  
1938  
SIGNATURE DE GRANDS VINS



- Hillside vineyard of 5 ha
- Near Fronsac, 5 km from Pomerol
- Siliceous-clay soil on a layer of iron oxide
- Southern/southeastern exposure
- Annual production of 15 000 bottles



*Château Recougne*

- **Merlot**
- Cabernet
- Old vines (over 50 years old)



*Vineyard of Château Recougne*

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



*Barrels at Château Recougne*

Color: Deep garnet

Nose: Vanilla, spices

Palate: Licorice on attack, fine tannins of roasted coffee, ripened grapes. Powerful and supple. Balanced, with good structure.

Aging potential: Very good

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

Service: Serve at room temperature



*Aromas of spices*



2003

Silver Medal Bruxelles



2002

Silver Medal Bruxelles



2001

Silver Medal Bruxelles



1999

Gold Medal at Paris



*Aromas of vanilla*



*Aromas of roasted coffee*