

# CHATEAU RECOUGNE

## *Cuvée Carménère* *AOC Bordeaux Supérieur*

Near the hills of Fronsac overlooking the Dordogne, the 100 hectares of vines cover the gentle sandy-clay slopes and take advantage of a subsoil rich in iron oxide.

Mainly composed of Merlot, the vineyard also includes Cabernet Sauvignon, Cabernet Franc and Carménère grapes.

Four generations of the Xavier Milhade family have followed one another since 1938 to cultivate the vine and make Château Recogne wines. Each one of them was able to make its own contribution to building, maintaining and testing the vineyard, while respecting the terroir and its environment.



## TERROIR

This unusual "cuvée", with more than 85% Carménère, was founded in a desire to highlight this very charming variety. The wine is rich, with a beautiful shine, and well-rounded character. Suited to aging, it can be vinified alone, but accompanied remarkably Merlot and Cabernet Sauvignon.

### **Vineyard and vinification:**

- Traditional vinification in concrete vats and thermo regulated stainless steel tank
- Short and regular pumping for a soft extraction of aromas
- Maceration for 3 weeks
- Malolactic fermentation

## TASTING

**Colour:** Red carmine

**Nose:** typical aromas of sweet spices and pepper, deep notes of fresh fruit

**Palate:** Licorice on attack, velvety mid palate, round and fruity, very fine tannins. Beautiful aromas

**Pairing:** Red meat, cooked white meat, cheese

**Service:** Serve at 19-20 ° C