

Dynamic young winemaker Marc Milhade has transformed this estate, producing ripe and structured wines with engaging character.



Château Recougne 2018

Bordeaux Superiéur, France

ESTATE

Château Recougne has produced wine for more than 400 years, and has been recognized for nearly as long for producing outstanding wine - its name is said to have come from King Henri IV in the early 17th century, in "recognition" of the quality of its wine. The Milhade family purchased the estate in the early 1950s, and Recougne has become their flagship estate, producing quintessential pure Bordeaux each vintage – classic "claret" in the best sense of the word. Robert M. Parker Jr. called Château Recougne "....the best Bordeaux Supérieur money can buy."

WINE

Today the wines are made by one of the young stars of the right bank, Marc Milhade - the fourth generation of his family to make wine at Recougne. Marc's philosophy and energy are directed primarily towards more work in the vineyard, and less intervention in the cellar.

VINEYARD

Soils: Merlot is best suited to the gravelly clay terroir and is the majority planting here, comprising about 80% of the vineyard, complemented by equal parts of both Cabernets. Several vineyard parcels are over 50 years in age and much of the vineyard is planted at a high vine-density, contributing to the richness of the wine. The Milhades employ environmentally friendly viticultural techniques, and the vineyard is currently being converted to organic farming.

WINEMAKING

Grape Varieties: 78% Merlot, 12% Cabernet Franc, 10% Cabernet Sauvignon

Fermentation: Selection is performed in the vineyard through green-harvesting, and the grapes are mostly destemmed, with 10-15% remaining as whole cluster for added structure. Fermentation takes place in traditional cement vats followed by 15 months aging in large vessels (no oak barrel) before bottling with minimal filtration. Aging: 15 monnths in vat.

Alcohol: 14.5% ABV

VINTAGE

After the disastrous frosts of 2017, the normal crop set of 2018 was a welcome relief. Spring was wet and cool, with some damaging hail and significant mildew pressure, but late summer was warm and dry, and the harvest took place under perfect conditions. The wines are full, rich with fruit and tannins, with an extra element of juiciness that gives them immediate appeal.

TASTING NOTE

"Marc Milhade's meticulous attention to vineyard detail has clearly paid off here, as the 2018 Recougne Rouge showcases the richness of the vintage balanced by the energy and liveliness that can come only from healthy vines. The nose offers scents of mocha and toffee, while the palate bursts with fresh currant and blueberry flavors. The tannins are sweet and round, framed by a fresh minerality."