



CHÂTEAU RECOUGNE BLANC 2025

Bordeaux, France

ABOUT CHÂTEAU RECOUGNE

Château Recougne has made wine for more than 400 years. Its name, said to come from King Henri IV in the early 17th century, means "recognition," granted for the quality of its wine. The Milhade family acquired the estate in the 1950s, and it remains their flagship, now overseen by Marc Milhade, the fourth generation of his family to make wine there. Farmed and vinified with a light touch, Recougne yields pure, energetic wines built to age. Robert M. Parker Jr. called it "...the best Bordeaux Supérieur money can buy."

THE WINE

The white wine from Château Recougne is one of the hidden gems in the Milhade family portfolio. The soils and climatic conditions in Bordeaux's right bank are generally best suited to red grapes, and it is the rare exception to find a vineyard suitable for the production of white wine. Within the large Recougne estate, the Milhades discovered a 10 hectare parcel with deep clay-limestone soil over an iron-rich clay pan – a perfect setting for Sauvignon Blanc.

TECHNICAL INFORMATION

VARIETY: 75% Sauvignon Blanc, 25% Sauvignon Gris

VINEYARD: An outlier on the red-focused right bank, this wine grows from a 10-hectare parcel of deep clay-limestone soils over iron-rich clay at the Recougne estate.

WINEMAKING: Early morning harvest followed by 12 hours of cold maceration before pressing. Fermentation takes place in stainless steel at low temperature. Malolactic is blocked.

VINTAGE: A warm spring and intense summer heatwaves were followed by crucial rains at the end of August. Yields were low but quality was excellent and the fruit was full of energy.

AGING: 3-4 months in stainless steel on the fine lees

ALC. BY VOL.: 12.5%

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PACKAGE SPECS

PACK: 12x750ml C
CLOSURE: Cork
PALLET: 14x4 (56)
CASE DM.: 13x9.65x12.2 in
CASE WEIGHT: 36 lb
BTL DEPTH: 2.99 in
BTL HEIGHT: 11.8 in
BTL WEIGHT: 2.91 lbs

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SRP: $18

UPC: NO UPC CODE

SCC: 18724382250547