



CHÂTEAU RECOUGNE ROUGE 2023

Bordeaux Superieur, 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

Legend has it that Château Recougne earned its name in "recognition" by Henri IV in the early 1600s. Wine has been made here for 400 years, yet the estate feels more relevant than ever. As Bordeaux shifts toward freshness and balance, Recougne has quietly stayed the course, producing pure, energetic wines with red and black fruit and earthy complexity. Bottles from the 1950s and '60s still drink beautifully. Today, fourth-generation winemaker Marc Milhade carries the torch, focusing on vineyard work and maintaining a low-intervention approach in the cellar.

TECHNICAL INFORMATION

VARIETY: 78% Merlot, 12% Cabernet Franc, 10% Cabernet Sauvignon

VINEYARD: Fronsadais, on Bordeaux's right bank. 30+ year-old vines on 100 hectares of south-facing slopes with clay/silicium soil.

WINEMAKING: Fermented in temperature-controlled stainless steel tanks with short pump-overs for gentle extraction

VINTAGE: Heavy mildew pressure in the first half gave way to a warm, dry summer and a long, favorable harvest. The wines are balanced, fresh, and elegant.

AGING: 12 months, concrete tank

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 14x4 (56)

CASE DM.: 12.79x9.65x12.2 in

CASE WEIGHT: 36 lb

BTL DEPTH: 2.99 in

BTL HEIGHT: 11.8 in

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SRP: $

UPC: NO UPC CODE

SCC: 18724382100507