



Château Recogne

BORDEAUX SUPERIEUR



Château Montcabrier 2016 Bordeaux Supérieur

ESTATE

Château Montcabrier is a selection parcellaire from the Milhade family's estate, Château Recogne. This property 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 property in the early 1950s, and Recogne has become their flagship estate, producing quintessential pure Bordeaux each vintage - classic "claret" in the best sense of the word. Montcabrier is produced in the same manner as Recogne, but from younger vines and parcels giving more forward, fruity wines.

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 here. Marc's philosophy and energy are directed primarily towards more work in the vineyard, and less intervention in the cellar. Marc vinifies Montcabrier to be immediately accessible - a vin de Plaisir.

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. The parcels set aside for Montcabrier include those planted on marley clay, with less gravel, and younger vines throughout the estate. The Milhades employ environmentally friendly viticultural techniques, minimal spraying, low yields through green harvesting, and excellent canopy management.

Grape Varieties: 85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon

WINEMAKING

Fermentation: Selection is performed in the vineyard through green-harvesting, and the grapes are mostly destemmed, with up to about 10-15% of whole cluster included for structure. Fermentation takes place in traditional cement vats followed by 12 months aging in large vessels (no oak barrels) before bottling with minimal filtration.

Aging: 12 months in vat

VINTAGE

The 2016 vintage had a difficult spring, but a near-perfect summer and fall, producing wines of immediate charm and perfectly formed structure. The 2016 Montcabrier was lovely right after bottling, and will continue to provide pleasure for many years. Quintessential claret of great charm.

TASTING NOTE

The 2016 vintage provided perfect raw materials, and Château Montcabrier offers deep aromas of black fruits and toffee, followed by a fruity, silky palate and excellent length. The is a quintessential claret with immediate appeal.