

MARQUIS DE TERME

• CUVÉE 1762 •

AOC MARGAUX

Vintage 2018

Château Marquis de Terme's history starts in 1762, when the property was included in Mademoiselle Ledoux d'Emplet's dowry in her marriage to François de Peguilhan, Marquis de Terme. The property, belonging to the Sénéclauze family since 1935, has a 260-year history. Cuvée 1762 is the expression of this timelessness. It is made to be the representation of the personality and the typicity of our terroir. All 26 of the vineyard's plots are used in the blend.



Terroir

40 ha of deep gravel typical of Margaux, with pockets of clay deeper down, consisting of three types of terroir:
- peyrosols (gravel and pebbles)
- luvisols (thick sand and gravel soil with clay particles)
- podzosols (leached soil that contribute to the wines' complexity)

Average age of the vines: 35 years-old

Blend

77% cabernet sauvignon - 18% merlot - 5% petit verdot

Harvests

Manual harvesting, rigorous sorting to the vineyard and to the cellar.
Merlot: September 26th to October 2nd
Cabernet sauvignon: October 8th to 15th
Petit verdot: October 3rd

Viticulture

Soils and vineyard plot management. Sustainable agriculture and respect for ecological balance. 100% of the products used are approved for organic farming or biocontrol. HEV 3 certification.

Vinification

Parcellar vinification in concrete, wood and stainless-steel temperature-controlled vats filled by gravity without pumping. Cold pre-fermentation maceration, alcoholic fermentation with natural yeasts, punching down, vinification without sulphites.

Ageing

12 months in French oak barrels and concrete vats

Bottle closure

DIAM stopper, guaranteed free of cork taint

Bottling

June 2020

Vintage 2018

A winter full of contrasts followed by a mild, rainy spring. The summer confirmed that the vintage would be characterized by highly variable weather. Exceptional sunshine and heat in July and August dried out the soils, creating the water stress favourable to quality. The usual Indian summer, enabled the grapes to finish ripening in perfect conditions, enhancing the quality of the vintage.

Tasting note

Cuvée 1762 has a deep colour with glints of purple. Rich bouquet with floral notes and scents of blackberry, dark chocolate, bitter orange and liquorice. The palate is full-bodied, round and creamy. Dark berry flavours emerge to accompany the mocha finish.

Notes :



— CHATEAU —
MARQUIS DE TERME
MARGAUX