

MARQUIS DE TERME

EMPREINTE

MARGAUX

MILLÉSIME 2018

This exclusive cuvée from Château Marquis de Terme bears witness to the terroir, its heritage, nature and Human. It is in this spirit that Marquis de Terme decided to pay homage to them, with a limited-edition label. It was in a reverse approach that we embarked on this style exercise. Reversal blend, winemaking methods inversion. A Medoc classicism disruption, just for a special cuvée. Boldness and inspiration at the heart of a heritage.

AUDACE ET
INSPIRATION
AU CŒUR D'UN
HÉRITAGE.

ASSEMBLAGE

MERLOT: 60%
CABERNET SAUVIGNON: 40%

2018 VINTAGE

A contrasting winter gave way to a spring as mild as it was rainy. The arrival of summer definitively confirms the notion of contrast that characterizes this meteorological year. Exceptional sunshine and heat in July and August dried out the soils and created the hydric stress favorable to quality. The Indian summer to which we are now becoming accustomed completes the ripening of the berries and enhances the quality of the vintage.

TASTING NOTES

Dark ruby. Complex, dense and expressive bouquet, with notes of blackcurrant, blackberry and a hint of pepper. Delicious and creamy attack accompanied by notes of blackcurrant, cocoa and a hint of clove. The tannins are dense, powerful and enveloping. This balance gives the wine a very silky, delicate side, with great freshness.



TERROIR

The merlot and cabernet sauvignon vines are grown in a carefully selected 10-ha parcel on the "Agnes Plateau". This exceptional terroir is made up of Peyrosols (gravel and stones) and the deep gravels typical of Margaux, which are locally more clayey.

Average age of grape vines: *35 years old*

VITICULTURE

Soils and vineyard plot management. Sustainable agriculture and respect for ecological balance.

HARVEST

Manual harvest, severe sorting in the cellar

MERLOT: September 28th

CABERNET SAUVIGNON: October 10th

VINIFICATION

Full vinification in wood for two months. Alcoholic and malolactic fermentation in barrels on lees. Reintegration of our press heart (8%). 16-month ageing in oval concrete vats. No fining with egg white.

CORKING

DIAM cork, guaranteed cork-free for 30 years

BOTTLING

June 14th