



CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



2015 VINTAGE

The origins of this wine date back to the 15th century. François de Péghuilhan, Marquis de Terme, gave his name to the estate in 1762.

The Sénéclauze family has owned the vineyard since 1935 and today, Paloma Sénéclauze, 4th generation, is managing the estate.

The 45 hectares of deep gravel soils are located on the central plateau of Margaux. Our plots benefit from the saline input from the Gironde estuary and the ocean, giving our wines balance between power and elegance, with that specific unctuous texture and freshness.

SOILS

Deep gravel, locally more clayey, settled on 2 major families of soils that give our wines their identity.

Clayey subsoils (luvisols) :

Tannic structure and body with density

Gravel and pebbles (peyrosols) :

Finesse and freshness

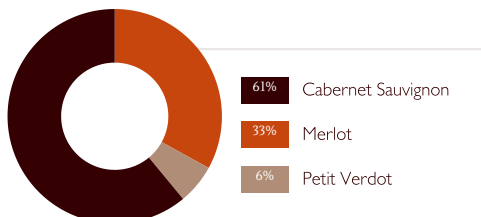
BLEND

61 % Cabernet Sauvignon

33 % Merlot

6 % Petit Verdot

GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 14 %

BOTTLING DATE ————— JUNE 2017

HARVEST DATES

09/10 - 09/30 Merlot
10/07 - 10/14 Cabernet Sauvignon
10/09 Petit Verdot

SPECIFICITIES OF OUR VITICULTURE

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

SPECIFICITIES OF OUR VINIFICATION

Parcelar vignification 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

For 16 months in French oak barrels, including 50 % of new barrels.

We adapt the ageing period to each batch to preserve its expression, taking into account the specific characteristics of each barrels carefully selected.

CORK

Diam 30 cork, guaranteed cork-free for 30 years.

THE VINTAGE 2015 AT MARQUIS DE TERME

The weather variations, combined with the constant improvement of our winery and our increased knowledge of the terroir, have given this vintage an unusual power and harmony. It will undoubtedly stand above the very fine wines produced in 2009 and 2010.

TASTING COMMENT

We can see the first signs of development in the brick red, which combines with crimson notes in the deep colour. Jammy nose, with black fruit and plum accompanied by toasty grilled aromas. Its depth provides good persistence even after aeration. The palate is dense, voluminous, creamy. The tannic frame is structured and supple with a nice roundness. Its aromatic complexity offers a palette of cooked fruit, with roasted notes, mocha, bitter orange. Its finish supports this complexity with a hint of pepper.

