



CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



2016 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

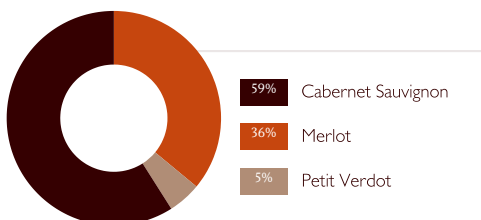
BLEND

59 % Cabernet Sauvignon

36 % Merlot

5 % Petit Verdot

GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13 %

BOTTLING DATE ————— JUNE 2018

HARVEST DATES

09/29 Merlots
10/14 - 10/21 Cabernets Sauvignons
10/13 Petits Verdots

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 2016 AT MARQUIS DE TERME

This year 2016 was marked by an exceptionally mild winter. Summer temperatures were normal until mid-August, then the Indian summer peacefully settled in until mid-November. The saving rain of September allowed the reactivation of the vine to allow its final phase of maturation and an optimal harvest.

TASTING COMMENT

The density and depth of colour reveal a wine still in its youth. The palate is charmed by a beautiful freshness supported by a mineral aroma, with fresh fruit and a hint of white pepper. The finish reveals a hint of mocha. The silky tannins give good length and power to the palate. A vintage that promises to develop very well in the coming years, worthy of a great Bordeaux classic.

