



# CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



## 2017 VINTAGE

*The origins of this wine date back to the 15<sup>th</sup> 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, 4<sup>th</sup> 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

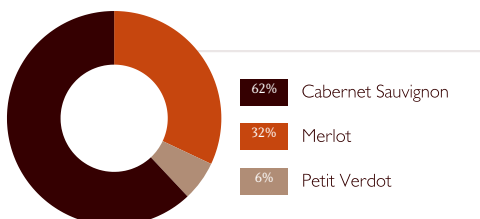
## BLEND

62% Cabernet Sauvignon

32% Merlot

6% Petit Verdot

## GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13 %

BOTTLING DATE ————— JUNE 2019

## HARVEST DATES

09/18 - 09/22 Merlot  
10/29 - 10/05 Cabernet Sauvignon  
09/29 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 2017 AT MARQUIS DE TERME

After a rather harsh winter, the oceanic climate typical of the Bordeaux region proved to be comforting during the summer. The alternation of sun, clouds, rain and wind was conducted to a gentle maturation of the grapes. This vintage, full of surprises, reflects its terroir: between power and delicacy.

## TASTING COMMENT

With a crimson garnet colour, the 2017 reveals a floral nose, marked by red and black fruit, raspberry, supported by roasted aromas and pepper. Faithful to the nose, the palate delivers the finest toasty notes of vanilla, mocha coffee with Kirsch on the finish. A fine tannic structure envelops the supple palate.

