



CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



2018 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

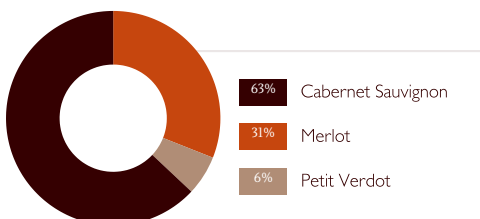
BLEND

63 % Cabernet Sauvignon

31 % Merlot

6 % Petit Verdot

GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13 %

BOTTLING DATE ————— JUNE 2020

HARVEST DATES

09/26 - 10/02 Merlot
10/08 - 10/15 Cabernet Sauvignon
10/03 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 2018 AT MARQUIS DE TERME

A contrasting winter gave way to a spring that was both mild and rainy. The arrival of summer definitely confirms the notion of contrast that characterizes this meteorological year. The exceptional sunshine and heat of July and August allowed to dry the soils and to create the hydric stress favorable to the quality. The beautiful Indian summer, completes the ripening of the berries and enhances the quality of the vintage.

TASTING COMMENT

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.

