



CHÂTEAU MARQUIS DE TERME

• CUVÉE 1762 •



2019 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.

Cuvée 1762 is the expression of this timelessness. It is made to be the representation of the personality and the typicity of our terroir. All 26 of the vineyard's plots are used in the blend.

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

50% Cabernet Sauvignon

45% Merlot

5% Petit Verdot

DEGREE 13%

BOTTLING DATE JUNE 2021

HARVEST DATES

Manual harvesting, rigorous sorting to the vineyard and to the cellar.

● 24/09 - 04/10 Merlot
● 04/10 - 10/10 Cabernet Sauvignon
● 08/10 Petit Verdot

SPECIFICITIES OF OUR VITICULTURE

Sustainable agriculture and respect of biodiversity, as shown by our certifications : HVE4, Terra Vitis and Bee Friendly.

A very precise plots-by-plot division is set up for harvesting in order to ensure that grapes are only harvested at optimum maturity.

Hedges are planted in our vineyard to encourage maximum biodiversity.

SPECIFICITIES OF OUR VINIFICATION

Parcellar vinification 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.

AGING

12 months in French oak barrels and concrete vats.

CORK

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

THE VINTAGE 2019 AT MARQUIS DE TERME

This vintage offered us a climatic year full of contrasts and unexpected events. But the month of September was the turning point of this vintage. It brought rain and sunshine every day, and boosted the ripening of the grapes, which is essential for quality. The saving rain gave back a Bordeaux classicism to the cabernet sauvignon while the merlot had the maturity of sunny vintages. This difference in ripening style is undoubtedly the carrier of the subtle harmony of the blends of grape varieties to come, and is one of the characteristics of this vintage.

TASTING COMMENT

Cuvée 1762 has a deep colour with glints of purple. Rich bouquet with floral notes and scents of blackberry, dark chocolate, bitter orange and liquorice. The palate is full-bodied, round and creamy. Dark berry flavours emerge to accompany the mocha finish.

