



# CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



## 2019 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

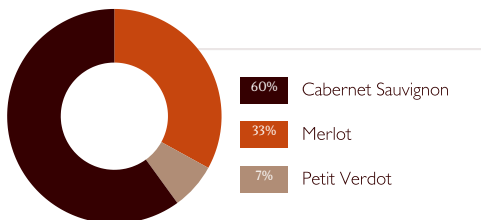
## BLEND

60% Cabernet Sauvignon

33% Merlot

7% Petit Verdot

### GRAPE VARIETIES (TO THE VINEYARD)



DEGREE 13%

BOTTLING DATE JUNE 2021

### HARVEST DATES

09/24 - 10/04 Merlot  
10/04 - 10/10 Cabernet Sauvignon  
10/08 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 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

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 to add spice. The tannins are dense, powerful and enveloping. This happy balance gives the wine a very silky, delicate side, with great freshness.

