



CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



2020 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

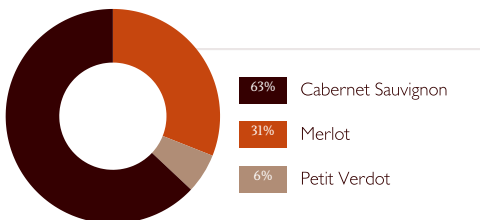
BLEND

63 % Cabernet Sauvignon

31 % Merlot

6 % Petit Verdot

GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13,5 %

BOTTLING DATE ————— JUNE 2022

HARVEST DATES

- 09/15 - 09/22 Merlot
- 09/23 - 10/02 Cabernet Sauvignon
- 09/22 - 09/23 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

Parcellar 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 2020 AT MARQUIS DE TERME

The 2020 vintage is a vintage of climatic contrast. The mild winter temperatures allowed the vines to bud early. Alternating rainfall in the spring and drought during the summer gives the 2020 vintage its specificity. A warm and beautiful weather in September provided the perfect ripeness to produce a great vintage with a classic blend. Marquis de Terme 2020 is the perfect example of elegance and balance.

TASTING COMMENT

An intense and deep purple colour with ink touches. An expressive first nose with notes of violet and liquorice. The aromatic power of the cabernet sauvignon gives a developed fruit of blackcurrant, red and black fruits with a peppery touch brought by the petit verdot which intensifies the nose. Elegant woodiness reinforces the aromatic complexity of roasting, mocha and cedar. An ample mouth with dense and enveloping black fruit. A beautiful velvety and silky tannic structure which prolongs the finish, a wine full of balance and elegance. A great vintage of Château Marquis de Terme.

