



CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



2021 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

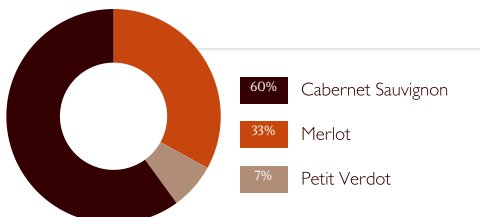
BLEND

60% Cabernet Sauvignon

33% Merlot

7% Petit Verdot

GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13 %

BOTTLING DATE ————— JUNE 2023

HARVEST DATES

- 09/30 - 10/04 Merlot
- 10/07 - 10/15 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 2021 AT MARQUIS DE TERME

Our deep gravel soils have expressed themselves particularly well facing complex climatic conditions: a mild winter, a cool and rainy spring until June, followed by a hot and dry summer that particularly benefit our cabernet sauvignon. The months of September and October played the role of finishing ripeness to perfection.

TASTING COMMENT

Complex and nuanced, violets, rosebuds and petals. Elegant, balanced and savory, with black currant and blueberry notes to which smoky, licorice and espresso touches give texture and depth. Abundant tannins that close on the finish and suggest a long life.

