



# CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



## 2022 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

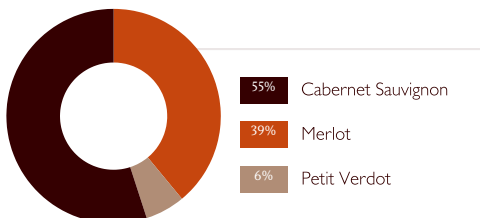
## BLEND

55 % Cabernet Sauvignon

39 % Merlot

6 % Petit Verdot

## GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13 %

BOTTLING DATE ————— JUNE 2024

## HARVEST DATES

09/13 - 09/20 Merlot  
09/22 - 09/29 Cabernet Sauvignon  
09/21 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 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 2022 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

This 2022 vintage reveals a deep and intense colour. The nose is complex with blackcurrant and blueberry notes. White pepper, cedar and menthol spicy notes complete the bouquet. The palate is charming and elegant with sweet fresh blackberries and cocoa flavours. A hint of liquorice adds complexity to the finish. The tannins are silky and delicate and the acidity reinforces the natural freshness. This is a charming and perfectly balanced vintage.

