



CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



2022 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

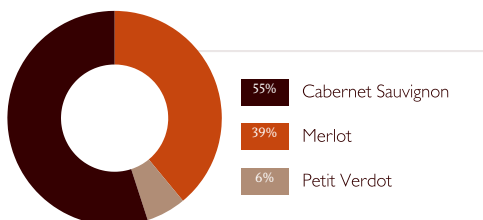
BLEND

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.





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Millésime 2022 / 2022 Vintage

- **James Molesworth / Wine Spectator – 6 février 2025 – 94**

« Lush in its fruit, with waves of dark currant and blackberry reduction, this also shows form thanks to alder, tobacco and savory accents providing cut, while rose hip and dried violet notes add lift. Offers a long, smoldering finish. Cabernet Sauvignon, Merlot and Petit Verdot. »

- **James Suckling – 7 janvier 2025 – 94** (*Primeurs 93-94*)

“Blackberries and pencil shavings with blueberries and dark chocolate follow through to a medium body with a solid core of pretty fruit and a polished and refined palate. The tannin structure is very impressive, yet there is an underlying freshness. Drink after 2027. »

- **Jeb Dunnuck – 27 février 2025 – 94** (*Primeurs 92-94*)

“Based on 55% Cabernet Sauvignon, 39% Merlot, and the rest Petit Verdot, the 2022 Château Marquis De Terme is brilliant stuff, with a richly textured, concentrated, medium to full-bodied style. Ripe darker currants, scorched earth, graphite, and lead pencil nuances all define the aromatics, and it's balanced, with a pure, layered mouthfeel and ripe tannins. It ranks with the finest vintages of this cuvée to date. Give bottles 3-5 years and enjoy over the following two decades or more.”

- **Terre de Vins – mars 2025 - 94**

"Le nez augure de l'onctuosité et une très belle mâche. L'attaque est vive, l'élevage a été pensé pour porter ce vin dans le temps. Le caractère solaire du milléisme a été respecté. C'est tendu, électrique, pour s'achever sur une finale saline."

- **Decanter / Girogi Hindle – janvier 2025 - 94**

“Deep aromatics of blackcurrant, chocolate and tobacco. Supple and lively. Lovely layering of fleshy fruit, grippy and chalky tannins and soft spice - liquorice, clove, crushed stones, cedar and vanilla. Something very alluring about this. Massy in texture, yet the fruit and acidity flavours expand vertically creating an expansive mouthfeel with lots of elegance, lift and openness. Will be easy to enjoy with undercurrents of power and thrust after the tannins have softened and melted into the frame a bit more.”



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- **Olivier Poels / La Revue du Vin de France – septembre 2025 - 94**

« Le cru aime produire des vins serrés et denses, avec d'abondants tanins. La matière est belle, avec une certaine fraîcheur dans le fruit. Le degré d'alcool est d'ailleurs très modéré pour le millésime. L'ensemble devrait se fondre d'ici quelques années et le vin gagner en raffinement. »

- **Alexandre Ma – février 2025 – 93** (*Primeurs 92-93*)

"When the highly concentrated vintage of 2022 meets the "intensely rich" Château Marquis de Terme, would one anticipate a collision of cosmic proportions? Yet, from my tasting experience, it doesn't overreach; instead, it maintains a remarkable balance, and the "Fermentation Intégrale" keeps the tannins in check. Swirling the glass reveals not an overpowering berry aroma, but rather a delightful hint of violet, a pleasant surprise. Although the wine's body remains robust, the tannins are notably silky, preventing any sense of heaviness. For aficionados of bold, super structured wines, the Château Marquis de Terme 2022 is undeniably a top choice."

- **Vert de Vin – février 2025 – 93-94**

Le nez est élégant, franc, racé, avec une certaine noirceur tout en élégance, ainsi qu'un côté infusion. Il révèle des arômes de graphène, de mûre et de violette, associées à des touches de badiane, de petits fruits noirs, de poivre de cubèbe, ainsi qu'à des nuances de fumée et une pointe d'épices. La bouche est fruitée, minérale, gourmande, délicate, avec de la justesse et une trame acidulée. Il exprime un certain éclat du fruit et un côté graphène, avec des notes de cassis juteux/pulpeux, de petits fruits noirs acidulés/juteux et plus légèrement, d'iris, de violette, associées à des touches de petites baies rouges éclatantes et de cerise. On retrouve également des nuances de tabac blond vanillé, d'amande torréfiée, ainsi qu'une discrète note de muscade. Le vin offre de la fraîcheur, de la minéralité et du volume. Jolie précision, éclat et élégance du fruit, avec une subtile touche de verveine en fond. Jolie petite mâche.

- **Jeff Leve / The Wine Cellar Insider – 5 mars 2025 - 92**

"Blackberries, mint, flowers and cherries pop in the nose. The palate is bright, crisp and tannic, with a hit-tone to the fruit in the back end. This will take a bit of time to become fun to drink. »



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- **Jamie Goode / Wine Anorak – 2 novembre 2024 – 93**

"Lovely brightness to this wine with sweet, lively blackcurrant and berry fruit showing nice focus and depth. Lovely fruit here. »

- **Yves BECK – Janvier 2025 - 92**

"Le bouquet révèle bien l'élevage, des notes de baies rouges et une touche de graphite. En bouche, le vin est de densité médiane. Il est doté de tannins suaves et veloutés qui offrent vigueur et qui assurent les arrières. Un vin qui cumule énergie et charme. On pourra l'apprécier jeune, mais il dispose d'un bon potentiel »

- **Jamie Goode / Wine Anorak – 2 novembre 2024 – 93**

"Lovely brightness to this wine with sweet, lively blackcurrant and berry fruit showing nice focus and depth. Lovely fruit here. »

- **Tim ATKIN – Primeurs - 93**

"Very deep violet and sweet purple fruit aromas with some spices of clove and liquorice from oak. Palate flooding texture and depth with a lovely silkiness and velvet quality to the tannins. Profound and rich with a freshness and floral complexity and excellent fruit weight. Long and very smooth finish with a lovely cool mineral hint. This will benefit from

its year in (60%) new oak, and then take a while to show of its best but, as is to be expected from the hand of Ludovic David, a continuation in the year-on-year improvement at this château."

- **Le Point – Primeurs - 17**

"Nez iris, fruits noirs, bouche souple, tanins fins, vin élégant, droit, finale relevée, équilibré."

- **Bernard Burthschy – Primeurs - 95-96**

- **Markus del Monego /Tastingbook – Primeurs 94**

- **Xavier Lacombe / XL VINS – Primeurs - 95-96**

- **Bettane & Desseauve – Primeurs - 94**