



CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



2023 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

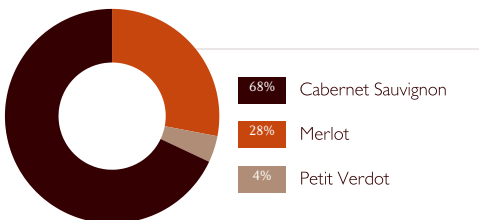
BLEND

68% Cabernet Sauvignon

28% Merlot

4% Petit Verdot

GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13 %

BOTTLING DATE ————— JUNE 2025

HARVEST DATES

09/13 - 09/27 Merlot
09/25 - 10/11 Cabernet Sauvignon
09/28 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 2023 AT MARQUIS DE TERME

The summer was hot and sunny. A little rain early in September helped to complete the ripening process by rehydrating the skins and slightly swelling the grapes. Our superb, deep gravel terroir always seems to have a surprise in store for us, for both the Cabernet Sauvignon, which this year was once again rich and powerful, and the Merlot, with its exceptional subtlety.

TASTING COMMENT

Beautiful, bright, intense colour with glints of deep purple. Expressive, complex nose with black fruit (blackcurrant and raspberry), mixed with floral notes of undergrowth, cedar, ivy and menthol. Generous palate with a delicate tannic structure. Very smooth texture, underpinned by a pleasant acidity that gives the wine depth and length.

