

## MARGAUX

## Vintage 2016

Located in the heart of the Margaux appellation, the origins of this wine date back to the 15th century, but its name will be given in 1762, by François de Peguilhan, Marquis de Terme. The Seneclauze family owns the property since 1935.

Located on a central plateau, its 40 hectares of typical gravel of Margaux are planted with noble grape varieties: cabernet sauvignon, merlot, petit verdot.

 $40\ \mathrm{ha}$  of deep gravel typical of Margaux, with pockets of clay deeper down, consisting of three types of terroir:

- Peyrosols (gravel and pebbles)
- Luvisols (thick sand and gravel soil with clay particles)
- Podzosols (leached soil that contribute to the wines' complexity)

Average age of grape vines: 35 years old

nding 59% cabernet sauvignon - 36% merlot - 5% petit verdot

Manual harvest, severe sorting in the cellar.

Merlot: September 29th.

Cabernet sauvignon: from October 14th to 21st.

Petit verdot: October 13th.

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.

Parcellar vinification in concrete, wood and stainless-steel temperature-controlled vats filled by gravity without pumping. Cold pre-fermentation maceration, alcoholic fermentation with natural yeasts, puching down, vinification without sulphites.

Ageing for 16 months in French oak barrels, including 50% of new oak

DIAM cork, garanteed cork-free for 30 years

June 2018

This year 2016 was marked by an exceptionally mild winter. Summer temperatures were normal until mid-August, then the Indian summer peacefully settled in until mid-November. The saving rain of September allowed the reactivation of the vine to allow its final phase of maturation

and an optimal harvest.

The density and depth of colour reveal a wine still in its youth. The palate is charmed by a beautiful freshness supported by a mineral aroma, with fresh fruit and a hint of white pepper. The finish reveals a hint of mocha. The silky tannins give good length and power to the palate. A vintage that promises to develop very well in the coming years, worthy of a great Bordeaux classic.

	Terroir
	Blending
	Harvest
GRAND VIN DE BORDEAUX	
CHATEAU	Viticulture
MARQUIS DE TERME	
~ * * * * * * * * * * * * * * * * * * *	Vinification
	Ageing
2016	Corking
MARGAUX	Bottling
GRAND CRU CLASSÉ EN 1855	Vintage 2016
	vintage 2010
	Tasting notes
Print 3 100	

Votes:	