



CHATEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855

MARGAUX

Vintage 2016



Terroir

Blending

Harvest



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

Manual harvest, severe sorting in the cellar.

Growing methods

Vinification

Ageing

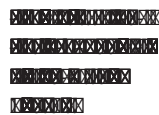
Corking

Bottling

Merlot : September 29

from October 14 to 21

October 13



Ageing for 16 months in french oak barrels, including 0 of new oak barrels.

DIAM cork, guaranteed cork-free for 30 years

June 2018

Tasting

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.

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