



CHATEAU  
**MARQUIS DE TERME**  
GRAND CRU CLASSÉ EN 1855  
MARGAUX

## Vintage 2017



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.

### Terroir

40 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

### Blending

62% cabernet sauvignon - 32% merlot - 6% petit verdot

### Harvest

Manual harvest, rigorous sorting to the vineyard and to the cellar.

**Merlot :** from September 18th to 22nd.

**Cabernet sauvignon :** from September 29th to October 5th.

**Petit verdot :** September 29th.

### Viticulture

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.

### Vinification

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, punching down, vinification without sulphites.

### Ageing

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

### Corking

DIAM cork, guaranteed cork-free for 30 years

### Bottling

June 2019

### Vintage 2017

After a rather harsh winter, the oceanic climate typical of the Bordeaux region proved to be comforting during the summer. The alternation of sun, clouds, rain and wind was conducted to a gentle maturation of the grapes. This vintage, full of surprises, reflects its terroir: between power and delicacy.

### Tasting notes

With a crimson garnet colour, the 2017 reveals a floral nose, marked by red and black fruit, raspberry, supported by roasted aromas and pepper. Faithful to the nose, the palate delivers the finest toasty notes of vanilla, mocha coffee with Kirsch on the finish. A fine tannic structure envelops the supple palate.

Notes : .....

.....

.....