



— CHATEAU —
MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855

MARGAUX

Vintage 2018

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. of the Médoc's wines.



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)
- Podzols (leached soil that contribute to the wines' complexity)

Blending

Average age of grape vines : 35 years old

63% cabernet sauvignon - 31% merlot - 6% petit verdot

Harvest

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

Viticulture

Merlot : from September 26th to October 2nd.

Cabernet sauvignon : from October 8th to 15th.

Petit verdot : october 2nd.

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 2020

Vintage 2018

A contrasting winter gave way to a spring that was both mild and rainy. The arrival of summer definitely confirms the notion of contrast that characterizes this meteorological year. The exceptional sunshine and heat of July and August allowed to dry the soils and to create the hydric stress favorable to the quality. The beautiful Indian summer, completes the ripening of the berries and enhances the quality of the vintage.

Tasting notes

Dark ruby. Complex, dense and expressive bouquet, with notes of blackcurrant, blackberry and a hint of pepper. Delicious and creamy attack accompanied by notes of blackcurrant, cocoa and a hint of clove. The tannins are dense, powerful and enveloping. This balance gives the wine a very silky, delicate side, with great freshness.

Notes:.....
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