



CHATEAU
MARQUIS DE TERME
GRAND CRU CLASSÉ EN 1855
MARGAUX

Vintage 2020

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

Average age of grape vines : 35 years old

Blend

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

Harvest

Manual harvest, severe sorting in the cellar.

Merlot: from September 15th to September 22nd

Cabernet sauvignon: from September 23rd to October 2nd

Petit verdot: September 22nd and 23rd

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 2022

Vintage 2020

The 2020 vintage is a vintage of climatic contrast. The mild winter temperatures allowed the vines to bud early. Alternating rainfall in the spring and drought during the summer gives the 2020 vintage its specificity. A warm and beautiful weather in September provided the perfect ripeness to produce a great vintage with a classic blend. Marquis de Terme 2020 is the perfect example of elegance and balance.

Tasting notes

An intense and deep purple colour with ink touches. An expressive first nose with notes of violet and liquorice. The aromatic power of the cabernet sauvignon gives a developed fruit of blackcurrant, red and black fruits with a peppery touch brought by the petit verdot which intensifies the nose. Elegant woodiness reinforces the aromatic complexity of roasting, mocha and cedar. An ample mouth with dense and enveloping black fruit. A beautiful velvety and silky tannic structure which prolongs the finish, a wine full of balance and elegance. A great vintage of Château Marquis de Terme.

Notes :

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