

# MARQUIS DE TERME

• CUVÉE 1762 •

A O C M A R G A U X

Vintage 2019



Château Marquis de Terme's history starts in 1762, when the property was included in Mademoiselle Ledoulx d'Emplet's dowry in her marriage to François de Peguilhan, Marquis de Terme. The property, belonging to the Sénéclauze family since 1935, has a 260-year history. Cuvée 1762 is the expression of this timelessness. It is made to be the representation of the personality and the typicity of our terroir. All 26 of the vineyard's plots are used in the blend.

<b>Terroir</b>	40 ha of deep gravel typical of Margaux, with pockets of clay deeper down, consisting of three types of terroir: <ul style="list-style-type: none"><li>- peyrosols (gravel and pebbles)</li><li>- luvisols (thick sand and gravel soil with clay particles)</li><li>- podzols (leached soil that contribute to the wines' complexity)</li></ul> <b>Average age of the vines:</b> 35 years-old
<b>Blend</b>	50% cabernet sauvignon - 45% merlot - 5% petit verdot
<b>Harvests</b>	Manual harvesting, rigorous sorting to the vineyard and to the cellar. <b>Merlot:</b> September 24th to October 4th <b>Cabernet sauvignon:</b> October 4th to 10th <b>Petit verdot:</b> October 8th
<b>Viticulture</b>	Soils and vineyard plot management. Sustainable agriculture and respect for ecological balance. 100% of the products used are approved for organic farming or biocontrol. HEV 3 certification.
<b>Vinification</b>	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.
<b>Ageing</b>	12 months in French oak barrels and concrete vats
<b>Bottle closure</b>	DIAM stopper, guaranteed free of cork taint
<b>Bottling</b>	June 2021
<b>Vintage 2019</b>	This vintage offered us a climatic year full of contrasts and unexpected events. But the month of September was the turning point of this vintage. It brought rain and sunshine every day, and boosted the ripening of the grapes, which is essential for quality. The saving rain gave back a Bordeaux classicism to the cabernet sauvignon while the merlot had the maturity of sunny vintages. This difference in ripening style is undoubtedly the carrier of the subtle harmony of the blends of grape varieties to come, and is one of the characteristics of this vintage.
<b>Tasting note</b>	Cuvée 1762 has a deep colour with glints of purple. Rich bouquet with floral notes and scents of blackberry, dark chocolate, bitter orange and liquorice. The palate is full-bodied, round and creamy. Dark berry flavours emerge to accompany the mocha finish.

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