

# MARQUIS DE TERME

• CUVÉE 1762 •

A O C M A R G A U X

Vintage 2020

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.



## 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)  
**Average age of the vines:** 35 years-old

## Blend

65% cabernet sauvignon - 31% merlot - 4% petit verdot

## Harvests

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

**Merlot:** September 15th to September 22nd

**Cabernet sauvignon:** September 23th to October 2nd

**Petit verdot:** September 22nd to September 23th

## Viticulture

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.

## 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

12 months in French oak barrels and concrete vats

## Bottle closure

DIAM stopper, guaranteed free of cork taint

## Bottling

June 2021

## Vintage 2020

This 2020 vintage is a vintage of climatic contrast. The mild winter weather allowed for an early budding of the vines. The alternating rains in the spring and the drought during the summer have anchored the 2020 vintage in its typicality. A warm and beautiful September gave us the perfect maturity to produce a great vintage with a classic blend.

## Tasting note

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.

Notes : .....

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— CHATEAU —  
**MARQUIS DE TERME**  
MARGAUX