



— CHATEAU —  
**MARQUIS DE TERME**

GRAND CRU CLASSÉ EN 1855

MARGAUX

## Vintage 2022

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**

**Blend**

55% cabernet sauvignon – 39% merlot – 6% petit verdot

**Harvest**

Manual harvest, severe sorting in the cellar.

**Merlot** : September 13th to 20th

**Cabernet sauvignon** : September 22nd to 29th

**Petit verdot** : September 21st

**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, puching 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 2024

**Vintage 2022**

Our deep gravel soils have expressed themselves particularly well facing complex climatic conditions: a mild winter, a cool and rainy spring until June, followed by a hot and dry summer that particularly benefit our cabernet sauvignon. The months of September and October played the role of finishing ripeness to perfection.

**Tasting notes**

This 2022 vintage reveals a deep and intense colour. The nose is complex with blackcurrant and blueberry notes. White pepper, cedar and menthol spicy notes complete the bouquet. The palate is charming and elegant with sweet fresh blackberries and cocoa flavours. A hint of liquorice adds complexity to the finish. The tannins are silky and delicate and the acidity reinforces the natural freshness. This is a charming and perfectly balanced vintage.

**Tasting comments:**.....

.....

.....