



CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



2024 VINTAGE

— En primeur

The origins of this wine date back to the 15th century. François de Péghuilhan, Marquis de Terme, gave his name to the estate in 1762. The Sénéclauze family has owned the vineyard since 1935 and today, Paloma Sénéclauze, 4th generation, is managing the estate.

The 45 hectares of deep gravel soils are located on the central plateau of Margaux. Our plots benefit from the saline input from the Gironde estuary and the ocean, giving our wines balance between power and elegance, with that specific unctuous texture and freshness.

SOILS

Deep gravel, locally more clayey, settled on 2 major families of soils that give our wines their identity.

Clayey subsoils (luvisols) :

Tannic structure and body with density

Gravel and pebbles (peyrosols) :

Finesse and freshness

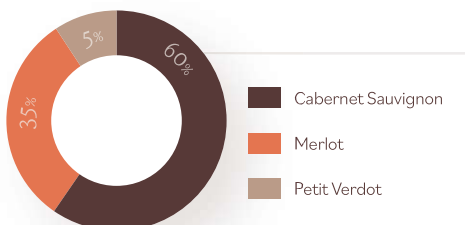
BLEND

60 % Cabernet Sauvignon

38 % Merlot

2 % Petit Verdot

GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13 %

BOTTLING DATE ————— JUNE 2026

HARVEST DATES

- 25/09 - 30/09 Merlots
- 30/09 - 11/10 Cabernets Sauvignons
- 01/10 - 04/10 Petits Verdots

SPECIFICITIES OF OUR VITICULTURE

Sustainable agriculture and respect of biodiversity, as showned by our certifications: HVE4, Terra Vitis and Bee Friendly.

A very precise plot-by-plot and intra-plot division is set up for harvesting in order to ensure that grapes are only harvested at optimum maturity.

Hedges are planted in our vineyards to encourage maximum biodiversity.

SPECIFICITIES OF OUR VINIFICATION

We conducted very gentle extractions to bring out the freshness, fruit subtlety and balance by looking for velvety and fine tannins. It's in these cooler vintages that the floral notes come to the fore at Marquis de Terme.

AGEING

In French oak barrels, with less new wood than usual (40%).

We adapt the ageing period to each batch to preserve its expression, taking into account the specific characteristics of each barrel carefully selected.

CORK

Diam 30 cork, guaranteed cork-free for 30 years.

THE 2024 VINTAGE AT MARQUIS DE TERME

Rainfall and mild winter conditions enabled buds to emerge progressively and productively.

A cool, wet spring slowed vine development, with a lull at the very end of the season. Intense climatic conditions imposed a very sustained human presence in the plots.

Summer was calmer, which helped the ripening process. These factors have produced nice polyphenols (tannins and colour), freshness and a complex aromatic palette.

TASTING COMMENT

An aromatic nose of fresh black berries with floral notes of peony, violet and rose. An elegant, unctuous texture on the palate, showing the finesse of this vintage.

We went in search of this suave, gourmet substance, the hallmark of a vintage with controlled power, in perfect balance with the freshness of this Marquis de Terme 2024. Further ageing will refine the tannins and give more aromatic complexity.

