



# CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855



## 2025 VINTAGE

90 YEARS OF THE SENECLAUZE FAMILY

*The origins of this wine date back to the 15th century. François de Peguilhan, Marquis de Terme, gave his name to the estate in 1762. The Sénécلاuze family has owned the vineyard since 1935 and celebrates through this 2025 vintage his 90th birthday. Today, Paloma Sénécلاuze, 4th generation, is managing the estate.*

Our 45 hectares of deep gravelly soils stretch across the finest plateau of the Margaux appellation, between the villages of Margaux and Cantenac. Two main areas form the backbone of our vineyard layout: deep gravel soils over clay-limestone subsoils for our Cabernet Sauvignons — the source of our graphite-like minerality, structure and ageing potential — and finest gravel soils for our Merlots, which bring roundness and freshness. It is from this mosaic that the unique balance of Marquis de Terme is born.

## SOLS

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) :

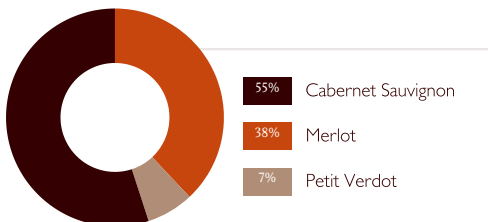
Finesse and freshness

64 % Cabernet Sauvignon

34 % Merlot

2 % Petit Verdot

## GRAPE VARIETIES (TO THE VINEYARD)



DEGREE ————— 13 %

BOTTLING DATE ————— JUNE 2027

## HARVEST DATES

- 08/09 - 15/09 Merlots
- 15/09 - 23/09 Cabernets Sauvignons
- 15/09 Petits Verdots

## VITICULTURE

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

Hedges are planted in our vineyard to encourage maximum biodiversity. Sustainable vineyard management and respect of the ecological balances. High Environmental Value (HVE4), Terra Vitis and Bee Friendly certifications.

## VINIFICATIONS

Parcellar vinification in concrete, wood and stainless temperature-controlled vats filled with gravity without pumping. Cold pre-fermentation maceration, alcoholic fermentation with selected yeasts, pigeage.

## AGEING

14 months in French oak barrels, including 40% of new barrels.

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

## CORK

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

## THE 2025 VINTAGE AT MARQUIS DE TERME

The winter was mild and dry, which allowed a good budbreak despite low fertility. Flowering began a week early in mid-May and progressed very rapidly under favourable conditions. From June onwards, the heat and drought led to early water stress, promoting a high concentration of tannins. Veraison began in early July and the intense heat of August accelerated the ripening of the grapes. Rains at the end of August balanced this ripening, and the early harvest points to a vintage of great quality. These rains allowed the berries to swell slightly and limited the alcohol content, thereby improving the overall balance of the grapes.

## TASTING COMMENT

A beautiful, bright and intense colour with violet hues. A vibrant nose with notes of fresh red fruit. On the palate, the crisp Merlot brings depth and freshness, before the Cabernet Sauvignon takes the lead. Its assertive structure is characterised by silky tannins that enliven the mid-palate, with hints of graphite. The wine is harmonious and elegant, culminating in a rich, full-bodied finish. A great Marquis de Terme, true to the character of our deep, clay-rich gravel terroir.

