



Château Marquis de Terme 2025

AOC Margaux, Quatrième Grand Cru Classé, Bordeaux, France

90 years of the Sénéclauze family.



PRESENTATION

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 Sénéclauze family has owned the vineyard since 1935 and celebrates through this 2025 vintage his 90th birthday. Today, Paloma Sénéclauze, 4th generation, is managing the estate.

THE VINTAGE

The winter was mild and dry, allowing for good bud break despite low fertility. Flowering began a week early in mid-May and proceeded very quickly in favorable conditions. Starting in June, 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 grape ripening. Late August rains balanced out this ripening, and early harvests indicate a vintage of great quality. These precipitation events allowed the berries to slightly enlarge and limit alcohol levels, improving the overall balance of the grapes.

TERROIR

Located in the heart of the village of Margaux-Cantenac, Marquis de Terme proudly bears its rank of Grand Cru Classé. Situated on a central plateau, its 45 hectares of deep gravels typical of Margaux are planted with noble grape varieties: Cabernet Sauvignon, Merlot, Petit Verdot which give international reputation to the wines of the Médoc. When we mention Margaux and its terroir, the first words that come to mind are elegance, finesse, and delicacy. In fact, the appellation counts the largest number of Grands Crus Classés, including Château Marquis de Terme.

IN THE VINEYARD

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

WINEMAKING

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.

VARIETALS

Cabernet-sauvignon 64%, Merlot 34%, Petit verdot 2%

TECHNICAL DATA

Surface area of the vineyard: 45 ha



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



TASTING

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.

REVIEWS AND AWARDS



94-96
Vinous



95
Decanter



93-94
James Suckling



92-94
Jeb Dunnuck

