

2019

This will be the 11th vintage I have entirely overseen, with as much enthusiasm as ever. Each year, I marvel anew at the way our Margaux terroirs adapt to the climatic variability. The vines find a way to survive through rain, sun or drought and thrive to bear beautiful ripe grapes. Indeed, these last few years we have obtained a series of complex and generous wines. This 2019 vintage has a classic Bordeaux style that displays lots of elegance and subtleness. Our gravel terroirs were able to retain the needed coolness in spite of the heat spells we experienced, and the level of alcohol remains very well balanced (around 13°). The wines are fruity and enticing. The sun-ripened Merlots are rich and powerful whereas the Cabernet Sauvignons bring all their softness, freshness and characteristic floral notes. This undoubtedly is an elegant and flamboyant wine that will continue harmoniously aging in French oak barrels over the next months. Clearly a success in terms of enjoyment and elegance, in line with the great 2016 and 2018 vintages of Château Marquis de Terme.

Ludovic David, Managing Director



BPI 1 - 33460 MARGAUX - France
www.chateau-marquis-de-terme.com
mdt@chateau-marquis-de-terme.com
Tél. : +33 (0) 5 57 88 30
01 - Fax : +33 (0) 5 57 88 32 51



CHÂTEAU
MARQUIS DE TERME
GRAND CRU CLASSÉ EN 1855
MARGAUX



Château Marquis de Terme - a classified growth since 1855 - is a historical landmark in Margaux that dates back to the 15th century. It has belonged to the same family since 1935. With the help of Managing Director Ludovic David, the SENECLAUZE family is developing the estate in continuation with the strategy shift initiated 10 years ago by offering numerous activities for visitors as well as opening an on-site restaurant among other ongoing projects.

Vineyard: 39.5 hectares

Varieties: 60 % Cabernet Sauvignon, 33 % Merlot, 7 % Petit Verdot

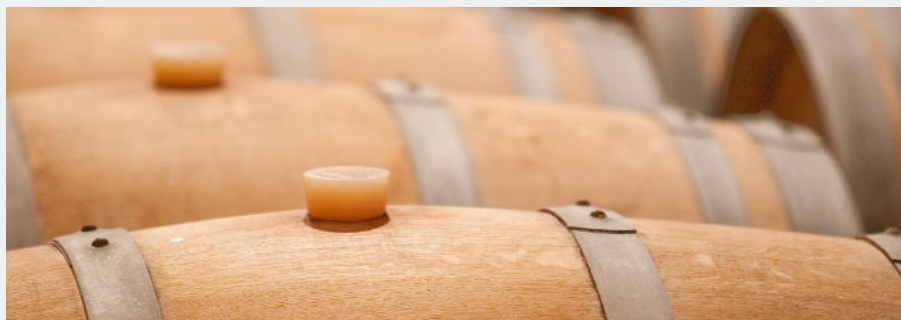
Density: 10,000 vines/hectare

Average age of vines: 35 years old

Terroir: Typical Margaux appellation Graves, at least 4 meters deep, in which Cabernet Sauvignon displays the best of its potential. In some areas the gravelly topsoil has some underlying clay that wonderfully suits Merlot.

Vineyard management: Meticulous vine-growing taking into account the environmental balance of our vineyard. We initiated a biodiversity preservation program a few years back.

Winemaking: Recurring investments in the cellar enabled us to receive this harvest under the best possible technical circumstances. Once again manual and density sorting were key to keeping only optimal quality berries for plot by plot and single varietal winemaking. A few figures: 19 people in the cellar to deal with the demands of receiving the harvest; 31 tanks in cement, wood and stainless steel, filled by gravity to retain the natural fruitiness and delicacy of our berries. 40 barrels for integral vinification of the Merlots (whole berries slightly crushed), 25 mini wooden tanks for pressure-controlled fermentation (Perle de Quintessence) and 3 cigar-shaped barrels for the Cabernet Sauvignons to promote more contact between the lees and the fermenting must for more roundness and fullness on the palate. The vintage demanded specific technical choices and endless attention: pre-fermentation cold soak; punching down the cap; fractional extraction; pressure-controlled winemaking and no addition of sulfur or selected yeasts to the entire harvest maximized this vintage's potential.



The weather conditions, throughout this vintage, were contrasted and unreliable, starting with rollercoaster winter temperatures. The beginning of the year was quite cold until February when temperatures rose - up to 21°C by the end of the month - before returning to average until mid-April. From then on, and up until June, temperatures dropped (-2°C compared to the 30-year average) impeding the vines' growth cycle. The vines required a lot of delicate attention because of heterogeneous growth. After that cool and wet spell the weather turned hot and dry. However, over the course of two weeks the heat soared and the conditions became overly dry (13°C on 11 June 2019 and 34°C on 18 June 2019). The water resources stored underground during the winter period turned out to be essential for root nourishment. The record heat and strong lack of rainfall led to important hydric stress in our gravelly soils. Bunch selection came to a standstill and ripening slowed down. This year again, September was the pivotal month for the vintage. Thanks to a fair amount of rain and nice sunny spells during the day, the berries resumed their ripening process, which is key to quality. The salutary rain provided Bordeaux classicism to the Cabernet Sauvignons anew while the Merlots displayed the ripeness of sunny vintages. That difference in style and ripeness is one of the vintage's characteristics. It paved the way for subtly harmonious blends. When rain turned persistent, the technical team rallied to conduct a permanent watch of the vineyard's sanitary conditions in order to determine the best date to begin harvesting. In the end, we decided to start harvesting the last week of September.



We became determined to implement rigorous environmentally respectful practices as soon as 8 years ago. That continued commitment to curbing our impact on the soil and on the environment has led to improved flora and wild life **Biodiversity**. We are intent on going one step further than the "AB" certification to increase the protection of our environment and workers. All of the products we use in the vineyard are certified "**Bio-Control**" and Organic Farming. Furthermore, we consistently try to limit our carbon footprint and the whole team showed its implication in that philosophical approach to the future and the environment throughout the 2019 vintage. Château Marquis de Terme obtained the **High Environmental Value** certification Level 3 in 2017 and ISO 14001 in 2016.