

Château Marquis de Terme 2022

CSPC# 890698

6x750ml

13.0% alc./vol.

Grape Variety

55% Cabernet Sauvignon, 39% Merlot, 6% Petit Verdot.

Appellation

Margaux

Classification

4th Grand Cru Classé

Website

<https://chateau-marquis-de-terme.com/>

Sustainability

100% organic vineyard management techniques, and were certified organic in 2017. Château Marquis de Terme is another Bordeaux wine estate with a long history. The original owner was Bernard de Faverolles. In 1661, September 7, he sold it to Pierre des Mesures de Rauzan. At the time, this was one of the largest properties in Bordeaux.

General Info

In fact, this Medoc estate was so big, it gave birth to four different Classified growths; Rauzan-Segla, Rauzan-Gassies, Château Desmirail, and Marquis de Terme! Like many properties in Bordeaux owned by wealthy families at the time, it was originally created through a marriage dowry.

It was a gift to celebrate the marriage of Mademoiselle Rauzan du Ribail to Jean Desmirail which helped create a dowry gift for the marriage between Elizabeth de Ledoux d'Emplet and the Marquis de Termes, François de Peguilhan de Larboust. That wedding gave birth to the estate's name after the Marquis de Termes took control of the vineyard. Château Marquis de Terme was already well known by the 1700s and counted Thomas Jefferson, America's third President as one of their fans. This is known due to notes from the diary of Thomas Jefferson.

In 1886, Château Marquis de Terme was purchased by Frederic Eschenauer, a very popular Bordeaux negociant. The Eschenauer family managed the chateau until it was acquired by Jean Feuillerat in 1898. Pierre Seneclauze bought the property in 1935. Marquis de Terme continues to be a family-owned property today as it is owned and managed by the children of Pierre Seneclauze, Jean Seneclauze, Philippe Seneclauze, and Pierre-Louis Seneclauze.

In 2009, a complete renovation and modernization were finished for all the technical wine-making facilities at Château Marquis de Terme. In 2018 the Château opened a restaurant headed by chef Nicolas Lascombes [AU] Marquis de Terme. In March 2023, the owners of Marquis de Terme purchased the neighboring estate of Marojallia.

Winemakers

Ludovic David winemaker. Cellar Master: Julien Brahmi

Vintage

The 2022 vintage will have been an historic year, sun-blessed, making this vintage unique and set to be promising. The year starts with a mild and dry winter followed by a cold, wet spring without (cryptogamic) vine diseases. The dry and hot conditions were so favorable for a quick and even flowering (a first flower appeared on May 15th in our vineyards). The vine, in great shape, then saw the fruit set promising a very good harvest. Thanks to the significant water reserve from 2021 the vine, a Mediterranean plant, showed its strong resistance to heat and right through the very dry summer.

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.

Vineyards

The 40-hectare, Left Bank vineyard of Château Marquis de Terme is planted to 60% Cabernet Sauvignon, 33% Merlot, and 7% Petit Verdot. This shows a slight change since the mid-1990s with less Cabernet Sauvignon and more Merlot planted today. The Cabernet Franc has also been removed from the vineyard.

The terroir is gravel, sand, limestone, and clay soils. On average, the vines are 30 years of age. The vines are planted to a density of 10,000 vines per hectare. Their best parcels of vines are located close to the chateau, not far from Rauzan Segla. They also have parcels in the Cantenac commune and a bit further south, they have vines planted next to Château d'Issan.

Starting with the 2013 vintage, Château Marquis de Terme began experimenting with organic farming on a small parcel of vines. They are now farming their vineyards using only 100% organic vineyard management techniques



Vineyards	and were certified organic in 2017. In 2020, in a bid to join the growing ecotourism movement, the estate opened a restaurant on the property called Marquis.
Harvest	<p>Harvesting began on 13th September, with merlot which will show a rich and balanced juice. On 21st September the petit verdot are harvested reveal deep colors and a pleasant acidity. From 22nd September to 29th September, the cabernet sauvignon was harvested bringing the structure and elegance to our wines. Thus 2022 vintage is the earliest at the Chateau de Marquis de Terme in the past 15 years.</p> <ul style="list-style-type: none"> • Merlot : from September 13th to 20th • Cabernet sauvignon : from September 22nd to 29th • Petit verdot : September 21st <p>The cultural practices implemented at the Chateau and individual plot management enabled to preserve our vineyards as much as possible and encourage its adaptation to severe drought condition. Indeed, we have developed a strategy to optimize water resources and set up cover crops for each of our plots. We also postponed pruning dates, in order to encourage late bud burst and therefore the lifecycle of the vine is less prone to damage by an early frost. As a matter of fact, due to today's knowledge, tailor-made leaf thinning, leaving the grass cover in the rows, the vine's deep roots, along with natural resistance to hydric stress, the Marquis de Terme's team obtains the best of the vineyard's potential. We carefully selected the best rootstocks adapted to climatic changes and for making great</p>
Vinification/ Maturation	<p>The wine of Chateau Marquis de Terme is aged in a combination of 33% to 50% new, French oak barrels and a small amount of 600-liter, Nomblot, concrete, egg-shaped vats for an average of 18 months. The Nomblot eggs, which are used for an average of 8% of their production, first became popular due to their usage in the Rhone Valley by Michel Chapoutier.</p> <p>The egg-shaped, concrete vats are said to add more minerality to the wine. Additional experiments are taking place with the portion of the wine aged in the egg-shaped vats by exposing the wine to a nano oxygenation technique that introduces tiny amounts of Nitrogen, Oxygen, and Carbon Dioxide into the wine.</p>
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.
Serve with	<p>Chateau Marquis de Terme is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift.</p> <p>Château Marquis de Terme 2015 will pair deliciously with a Châteaubriand with truffle sauce, a famous roast chicken, duck breast with Pinot Noir sauce, venison hazelnuts or veal grenadin with morel sauce.</p> <p>For a pairing with cheese, prefer pressed and uncooked cheeses: cantal, old mimolette, morbier, saint-nectaire and tomme de Savoie. It can also be enjoyed with Brie de Meaux, Gouda or Salers.</p> <p>For dessert, it will be particularly exquisite with a raspberry and chocolate charlotte, Ricardo Larrivée's chocolate cake or a praline entremet.</p>
Production	Approx. 12,500 cases made.
Cellaring	Drink 2026-2040
Scores/Awards	<p>94 points - James Molesworth, Wine Spectator - March 2025</p> <p>#30 - Wine Spectator's Top 100 Wines of 2025 - November 2025</p> <p>86-88 points - Yohan Castaing, Wine Advocate (266) - April 2023</p> <p>90 points - Chris Kissack, Wine Advocate - June 2025</p> <p>89-90 points - Lisa Perrotti-Brown, The Wine Independent - May 2023</p> <p>94 points - James Suckling, JamesSuckling.com - January 2025</p> <p>93-94 points - James Suckling, JamesSuckling.com - April 2023</p> <p>94 points - Georgina Hindle, Decanter.com - May 2025</p> <p>94 points - Georgina Hindle, Decanter.com - May 2023</p> <p>92 points - Jane Anson, janeanson.com - March 2025</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - March 2025</p> <p>93-95 points - Jeff Leve, thewinecellarinsider.com - May 2023</p> <p>93 points - Tim Atkin, MW - timatkin.com - April 2023</p> <p>88 points - Neal Martin, Vinous - February 2025</p> <p>89-91 points - Antonio Galloni, Vinous - May 2023</p> <p>94 points - Jeb Dunnuck MW - March 2025</p> <p>92-94 points - Jeb Dunnuck MW - May 2023</p> <p>92 points - Jean Marc Quarin (score only) - February 2025</p> <p>93-94 points - Yves Beck - June 2023</p>

Scores/Awards **94 points** - Peter Moser, Falstaff Magazine - January 2025
95-96 points - Terres de Vins (score only) - April 2023
93 points - Vert de Vin - April 2023
92-93 points - Alexandre Ma MW (score only) - November 2024
96 points - Raffaele Vecchione, WinesCritic.com - December 2024
93-95 points - La Revue du Vin France (score only) - May 2023
19 points - Vinum Wine Magazine (score only) - August 2023
2 stars - Le Guide Hachette des Vins - 2004
