
Château Marquis de Terme 2018

CSPC# 890698

6x750ml

13.0% alc./vol.

Grape Variety
Appellation
Classification
Website
Sustainability
General Info

63% Cabernet Sauvignon, 31% Merlot, 6% Petit Verdot.

Margaux

4th Grand Cru Classé

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

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.

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
Vintage

Ludovic David winemaker. Cellar Master: Julien Brahmi

The 2018 vintage at Château Marquis de Terme in Margaux was defined by extreme climatic contrasts. A cold, wet winter and mild, rainy spring led to early downy mildew pressure, but a hot, dry summer caused beneficial water stress, allowing September's Indian summer to yield perfectly ripe grapes.

The 2018 growing season can be broken down into three key phases:

- Winter & Spring (Cold & Wet): A contrasting winter gave way to a spring that was both mild and rainy. While this wet weather replenished soil reserves, it sparked heavy downy mildew pressure in the vineyard that required careful management.
- Summer (Hot & Dry): The arrival of summer brought exceptional sunshine, high temperatures, and severe drought. This induced water stress in the vines, which is highly favorable to concentrating the quality and structure of the berries.
- Harvest (Indian Summer): The grapes were harvested between late September and mid-October. A beautiful, warm "Indian summer" perfectly completed the ripening process, ensuring rich fruit and elegant tannins.

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.

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Starting with the 2013 vintage, Chateau 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 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	September 26 to October 15
Vinification/ Maturation	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. 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.
Tasting Notes	A complex bouquet of black fruits and spices, with a structured yet supple palate. Fresh, balanced and velvety. Starting to come into its own, significant ageing potential.
Serve with	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. 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. 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. For dessert, it will be particularly exquisite with a raspberry and chocolate charlotte, Ricardo Larrivée's chocolate cake or a praline entremet.
Production	12,165 cases made.
Cellaring	Drink 2022-2034
Scores/Awards	93 points - James Molesworth, Wine Spectator - March 2021 91 points - Lisa Perrotti-Brown, Wine Advocate - April 2021 91-93 points - Lisa Perrotti-Brown, Wine Advocate - April 2019 90 points - Lisa Perrotti-Brown, The Wine Independent - May 2022 94 points - James Suckling, JamesSuckling.com - December 2020 92-93 points - James Suckling, JamesSuckling.com - April 2019 92 points - Roger Voss, Wine Enthusiast - May 2021 94 points - Georgina Hindle, Decanter.com - May 2021 93 points / Silver Medal - Decanter World Wine Awards - January 2023 94 points - Jane Anson, janeanson.com - December 2025 91 points - Jane Anson, janeanson.com - April 2019 94 points - Jeff Leve, thewinecellarinsider.com - March 2021 92-94 points - Jeff Leve, thewinecellarinsider.com - April 2019 91 points - Antonio Galloni, Vinous - May 2021 90-93 points - Antonio Galloni, Vinous - April 2019 92 points - Jean Marc Quarin (score only) - February 2021 93 points - Peter Moser, Falstaff Magazine - February 2021 16.5 points - La Revue du Vin France (score only) - January 2021 18 points - Vinum Wine Magazine (score only) - September 2021
