

Château Marquis de Terme 2015

CSPC# 890698

750mlx6

14.0% alc./vol.

Grape Variety

60% Cabernet Sauvignon, 33% Merlot, 7% 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 Marjallia.

Winemakers

Ludovic David winemaker. Cellar Master: Julien Brahmi

Vintage

The year 2015 was a year full of surprises, mainly characterized by heat and lack of rain. After a mild and moderately wet winter, precipitation from March to July was marked by a 50% water deficit, causing water stress and causing a 15-day delay in bud burst. From June onwards, thanks to temperatures above seasonal norms, vegetative growth accelerated, and flowering began to take off under better auspices. Warm and dry weather seriously delayed veraison, the rains that occurred at the beginning of August helped to unblock the situation. The berries, although concentrated and mature, remained small but brought a good density to the wine.

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 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

Manual harvest. Starting September 23



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	<p>The robe is a dark red color, with elegant garnet tinted reflections.</p> <p>The nose reveals a beautiful purity of fruit, with notes of black cherry, raspberry and black currant, enhanced by pepper and cocoa.</p> <p>The attack is supple, giving way to a silky and dense body carried by elegant tannins. Evolving with precision on greedy flavors of red berries and spices, it rises crescendo in volume and freshness. It blooms on a long, fruity and persistent finish. A Margaux wine of great finesse.</p>
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	12,500 cases made.
Cellaring	Drink 2022-2040
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - March 2018</p> <p>90-93 points - James Molesworth, Wine Spectator - April 2016</p> <p>92 points - Lisa Perrotti-Brown, Wine Advocate - February 2018</p> <p>92-94 points - Neal Martin, Wine Advocate #224 - April 2016</p> <p>92 points - Neal Martin, Wine Journal - April 2016</p> <p>90 points - Lisa Perrotti-Brown, The Wine Independent (score only) - May 2022</p> <p>94 points - James Suckling, JamesSuckling.com - February 2018</p> <p>94-95 points - James Suckling, JamesSuckling.com - April 2016</p> <p>94 points - Roger Voss, Wine Enthusiast - January 2018</p> <p>16.5 points - Jancis Robinson, JancisRobinson.com - April 2016</p> <p>91 points - Decanter World Wine Awards - June 2017</p> <p>91 points - Steven Spurrier, Decanter.com - April 2016</p> <p>93 points - Jane Anson, Decanter.com - November 2017</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - May 2018</p> <p>95 points - Jeff Leve, thewinecellarinsider.com - March 2012</p> <p>94 points - Jeff Leve, thewinecellarinsider.com - July 2017</p> <p>93-95 points - Jeff Leve, thewinecellarinsider.com - April 2016</p> <p>91 points - Tim Atkin, MW - timatkin.com (score only) - April 2016</p> <p>93 points - Antonio Galloni, Vinous - February 2018</p> <p>90-93 points - Antonio Galloni, Vinous - April 2016</p> <p>93 points - Jeb Dunnuck MW - November 2017</p> <p>92 points - Jean Marc Quarin (score only) - January 2018</p> <p>93 points - Peter Moser, Falstaff Magazine - March 2019</p> <p>93 points - Vert de Vin - February 2018</p> <p>16.5 points - La Revue du Vin France (score only) - January 2019</p> <p>18 points - Bettane & Desseauve (score only) - January 2019</p> <p>17 points - Vinum Wine Magazine (score only) - June 2018</p> <p>1 star - Le Guide Hachette des Vins (score only) - 2019</p>
Reviews	<p><i>"Brambly, juicy, and energetic, with anise, plum cake and blackberry compote notes inlaid with brambly tannins. A light black tea streak adds nuance on the finish. Best from 2020 through 2032. 12,500 cases made."</i> - JM, Wine Spectator</p> <p><i>"Lush and suave, with dark fig and blackberry fruit that has melded beautifully with dark tea and light charcoal notes. Offers a warm, velvety finish."</i> - JM, Wine Spectator</p>

- Reviews** *“Medium to deep garnet-purple in color, the 2015 Marquis de Terme offers up cassis, black cherries and plums on the nose with touches of garrigue, lavender and Provence herbs. The medium-bodied palate offers great fruit concentration with savory accents and ripe, grainy tannins plus plenty of freshness, finishing earthy.”*
- LPB, Wine Advocate
- “The 2015 Marquis-de-Terme has a clean and precise bouquet with ebullient blackberry and raspberry fruit, quite a strong marine influence developing in the glass with aeration. The palate is medium-bodied with supple tannin, well-judged acidity, judiciously integrated oak and a focused, cedar-tinged finish that has a nod to Pauillac. This is a very fine Margaux that should age well over the next 15-20 years.”*
- NM, Wine Advocate
- “The 2015 Marquis de Terme has a crisp and fresh bouquet with mineral-driven black fruit laced with graphite and cedar—not a million miles away from Pauillac in style. The palate is medium-bodied with fine tannin, a keen line of acidity, an appealing sense of symmetry with just the right amount of spice on the finish to beckon you back for another sip. This is a confident, finely tuned Marquis de Terme that will benefit from 5 years in bottle.”*
- NM, Wine Journal
- “Fragrant blackberries married to moderate vanilla oak on the nose. Then cue an elegant, moderately tannic palate with some real sophistication. What a seductive wine. I love the long clean, dry and mineral finish that makes you sure this has a couple of decades ahead of it, even if it drinks well now.”*
- JS, JamesSuckling.com
- “Greatest Marquis de Terme ever made. Full body, chewy tannins, and rich fruit. Yet shows tension and form. Super quality. Best ever.”*
- JS, JamesSuckling.com
- “This is a ripe, juicy wine, showing the improvements at this potentially fine estate. Dense tannins and succulent fruit come together to give a wine that is both structured and complex. The black-currant and berry flavors are underlined with a ripe structure. Drink from 2024.”*
- RV, Wine Enthusiast
- “Purplish crimson. Perfumed, almost boudoir on the nose. Lively with a slightly feral note and marked acidity on the end. Drink 2024-2037.”*
- JR, JancisRobinson.com
- “Lots of depth of Cabernet-Merlot fruit – a bit chunky now but the class is there as well as grip for the future. A reliably high-quality wine. 2022-2035.”*
- SS, Decanter.com
- “Another wine that shows the quality of the 2015s in Margaux, an easy rider that takes its time, with low-hanging dark fruits that are broadly brushed, giving a sense of enjoyment, with power behind. 50% new oak.”*
- JA, Decanter.com
- “Dark ruby in color, there is a real depth of flavor here, due to all the layers of lushly textured, soft, polished, ripe, sweet, black, and red fruits. The wine is silky, concentrated, velvety textured and energetic. This will age quite well.”*
- JL, thewinecellarinsider.com
- “With intensity of flavor, the dark, perfectly ripe, sweet, black, and deep fruits offer a concentrated, velvety textured, mouthful of wine. There is length, richness, complexity, energy, and the ability to age and evolve for at least 3 decades, or longer. This is another Margaux that is a contender for the best wine ever produced at the estate.”*
- JL, thewinecellarinsider.com

Reviews *“A fabulous wine in every sense of the word, the wine is silky, plush and with a solid intensity of flavor, finish with silky tannins and freshness. Clearly the best wine ever from Marquis de Terme.”*

- JL, thewinecellarinsider.com

“Deeply colored with an espresso, cocoa, black plum and earthy nose, this wine is rich, silky, plush and shows good intensity of flavor and depth with a silky, sensuous finish. Clearly, the best ever for Marquis de Terme.”

- JL, thewinecellarinsider.com

“It's great to see the 2015 Marquis de Terme in such fine shape. Sumptuous and radiant, with notable presence, the 2015 has a lot to offer. Super-ripe dark cherry, plum, blood orange and spice build in the glass as this flamboyant, sumptuous Margaux shows off its winning personality. Although decidedly bold, the 2015 has a gracious side as well. In 2015, the blend is 60% Cabernet Sauvignon, 33% Merlot and 7% Petit Verdot.”

- AG, *Vinous*

“The 2015 Marquis de Terme is dark, fleshy, and wonderfully inviting. Dark red cherry and plum notes wrap around the palate, followed by floral and spice and new leather overtones that add lovely aromatic lift. Gorgeous and impeccably balanced throughout, the 2015 is a winner from Marquis de Terme. Tasted two times.”

- AG, *Vinous*

“Another gem from Margaux is the 2015 Marquis De Terme and this supple, full-bodied, concentrated beauty boasts a deep ruby/purple color along with terrific purity in its ripe cassis fruits, violets/spring flowers, obvious minerality, and background oak. Like most 2015s, it's already beautiful and shows the sweet fruit of the vintage yet should keep for at least two decades. Tasted twice.”

- Jeb Dunnuck

“Dark ruby garnet, violet reflections, subtle lightening of the edges. Ripe dark wild berry confit, delicately reminiscent of liquorice, a hint of heart cherries, some candied oranges. Juicy, elegant, ripe cherries, fine extract sweetness, silky tannins, sticks well, has future potential.”

- PM, *Falstaff Magazine*

“The nose is elegant, straight, fruity and offers a slight concentration. It reveals notes of cassis, licorice, blackberry, and strawberry combined with touches of crushed redcurrant as well as slight touches of chocolate, caramelized oak, spices / gray pepper, and slight hints of violet. The palate is fruity, mineral, well-balanced, racy, a bit aerial and offers roundness, fat, a slight straightness, a beautiful minerality, a slight gourmandise (in the background) as well as an acid frame. On the palate this wine expresses notes of blackberry, fresh/ripe redcurrant and strawberry associated with a touch of raspberry, subtle touches of caramelized oak, vanilla, and a subtle touch of almond. Tannins are fine. Good length.”

- Vert de Vin
