



LA COURONNE DE MARQUIS DE TERME 2012 MARGAUX - 2EME VIN

CONSULTANT WINEMAKER : Michel ROLLAND Team

OVERVIEW

Located in the heart of Margaux appellation, the ancient origins of the estate back in the XVth century. The name of the chateau was given by François de Péguilhan, Marquis de Terme, in 1762. In 1935, Pierre Sénéclauze took over the Château Marquis de Terme. From 1954, his three sons took part in the management of the property. After the passing of Pierre, the sons started an important investment program from 1978 forward, in order to modernize the property. Another wave of investments started in 2009 with the arrival of Ludovic David as General Manager and Winemaker. These new investments are giving a new vitality to this Fourth Classified Growth in 1855.

VINEYARD

Soil: Typical gravel of Margaux, with locally more clayish deep gravel

Surface: 40 hectares

Average age of the vineyard: 35 years

Grape varieties: 60% Cabernet Sauvignon / 33% Merlot / 7% Petit Verdot

MAKING PROCESS

Manual harvest. Filling of vats and barrels via gravity. Vinification in thermo-regulated stainless steel and concrete tronconic vats. Ageing for 16 to 18 months in French oak barrels, with 50% new barrels. The second wine receives the same wine-making cares than the Grand Cru. Indeed the 2nd wine batches are selected after full maturation.

TASTING NOTE

Attractive limpid and bright colour with purple highlights. The nose is fine and elegant with aromas of cherry and floral notes, enhanced by hints of vanilla and cocoa. On the palate, the attack is supple and round, tannins are well-integrated, pleasant flavours of morello cherry and blackberry with a nice mentholated freshness. The finish is fresh, with shades of liquorice and roasting notes. Great length and nice complexity.

MATCHING FOOD

Serve at 17-18°C with stew of lamb, filet of pork and prunes or with roasted stuffed poultry, along with brown potatoes and young vegetables. This wine will be perfect with a good selection of cheeses or with chocolate desserts.

AGEING POTENTIAL

From 5 to 10 years



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