

CHATEAU
MARQUIS DE TERME
GRAND CRU CLASSÉ EN 1855

Vintage 2018



Weather conditions:

2018 winter was full of contrasts.

January was marked by exceptionally mild temperatures, and was followed by a very cold February.

The only permanent feature was the persistence of the clouds and the drop of sunshine (less 34% amount of sunshine on the period).

The high frequency of heavy rainfall associated with the low temperature kept the freshness of the soils until April and brought about a late budding.

That winter made way for a very mild and wet spring season, creating the perfect environment disease pattern. That's how the mildew appeared, with an unprecedented contaminating level, quite controlled by the great work of the technical team.

The summer arrival confirmed definitely the specific contrasts which characterized that vintage.

From the beginning of July, the dry weather combined with the hot temperatures dried up the soils and provoked the water stress opportune for the quality (whereas the expected yields saw their level to plunge).

Then, the Indian summer set in until mid-October and reactivated the ripening for an optimal harvest and sublimed the vintage quality.

The Harvests:

Hand picking with a strict selection on the vines and the cellar.

Merlots: From September 26th to October 2nd

Cabernets Sauvignon: From 8 to 15 October

Petits Verdots: 3 October



Vinification:

Tanks filled by gravity without pumping.

Vinification in temperature-controlled tanks (concrete, stainless steel and wooden vats).

- Cold maceration before fermentation starting
- Alcoholic fermentation (with natural yeast)
- « pigeage » applying
- Vinification tests without sulfites
- 15% of all cluster vinification



Ageing in French oak barrel since November 2018:

- 50% of new oak barrels
- Around 16 months

Grape varieties blend:

60% Cabernet Sauvignon

35% Merlot

5% Petit Verdot

