



# CHÂTEAU MARQUIS DE TERME

GRAND CRU CLASSÉ EN 1855

## Revue de Presse millésime 2024 2024 vintage press review

- **Antonio Galloni - Vinous – 30 Avril 2025 – 90-92**

“The 2024 Marquis de Terme is elegant, perfumed and nicely lifted. Crushed flowers, mint, spice, red cherry, cinnamon and rose petal lend attractive aromatic presence. This mid(weight, gracious Margaux is impeccably done. It's the sort of wine that is not trying to be anything more than was possible in this vintage. A burst of fruit punctuates the finish. Tasted three times.”

- **Yves Beck – 4 avril 2025 – 92-93**

“Nuances de thé noir, d'iris, de feuilles de tabac et de poivre de Sichuan dans le bouquet de Marquis de Terme. En bouche le vin a une touche crémeuse en attaque, ce qui assure une certaine densité. L'extraction me semble avoir été bien poussée, mais il y a suffisamment de substance pour assimiler tout cela. D'ailleurs, la finale affiche de la fraîcheur; c'est de bonne augure pour ce vin ! Il arrive ainsi à créer le lien entre vigueur et finesse »

- **Alexandre Ma – 23 avril 2025 – 91-93**

« Just judging its deep color, it's hard to believe that Château Marquis de Terme was born in the cool and rainy 2024 vintage. Known for its ripeness and intensity, the wine shows no signs of holding back its warmth despite the lack of sunshine. Even against a backdrop of elevated acidity, the familiar and mature aromas of black plum, dried preserved plum, and sour plum candy come through with ease. The wine's structure has been more finely polished this vintage, and the tannins on the finish are impressively rich. While the overall complexity may not reach its usual heights, the wine still manages to deliver a pleasing sense of layering.»

- **Jeff Leve – The Wine Cellar Insider – 29 avril 2025 – 91-93**

« Blackcurrants, flowers, cherries, espresso, and cigar box aromatics are already expressive. The wine is soft, seductive, and forward, with a core of plummy fruits with touches of spice, and mint in the mid-palate, and in the finish. The wine blends 60% Cabernet Sauvignon, 38% Merlot, and 2% Petit Verdot. Drink from 2028-2045.”

- **Jane Anson – avril 2025 – 92**

“Slim and supple, savoury blue fruits, shot through with campfire and liquorice, crayon and roses, well handed in the vintage. Good Margaux typicity and has ageing ability in the mid term. Harvest 25 September to 4 October. 40% new oak. Now including the vines from Château Marojualla, but also reducing the percentage of 1st wine overall, so really focusing on the best plots.”

- **Peter Moser - Falstaff – Avril 2025 – 91**

“Dark ruby, opaque core, purple reflections, delicate edge brightening. Notes of blueberry, blackberry confit, delicate hints of liquorice and orange zest, inviting bouquet. Juicy, elegant, good complexity, fresh, ripe cherry fruit on the finish, lingers, promising certain ageing potential.”



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- **Colin Hay – The Drinks Business – 29 avril 2025 – 90-92**

“A final yield of 38 hl/ha; 13% alcohol; tasted twice, the second time at the UGC press tasting. A wine that, in a way, is almost flattered by the vintage – which seems like an odd thing to say. That said, I can’t help but feel as though the extraction has been pushed just a touch further than would have been my preference in the search for more volume in the mouth. That, for me, comes at the expense of delineation and detail, rendering the fruit a little less precise. Tasted a second time, I find more clarity and precision on the attack and the front of the palate, but it still loses a little of its shape in the mouth towards the finish. But the floral aromatics are enticing and even if the wood will take a little longer to be fully integrated it reinforces that florality and with it the Margaux typicity of this wine.”