

CHATEAU BOYD-CANTENAC

Grand Cru Classé 1855

MARGAUX



TECHNICAL CARD 2015

A.O.C. : MARGAUX
Address : Cantenac
33460 MARGAUX

Owner : Guillemet Family

Acreage: 17 hectares
Soil : Sandy gravels deposited during the quaternary era, with excellent natural drainage.
Average age of vines : 42 years

Production of the vintage : 4000 cases
Cultivation : 10 000 plants/ha. Traditional medocan pruning. Pests control uses biological antagonisms and considers natural balances with the utmost attention.
No chemical fertilizer for over 40 years. Hand picked grapes, from September 28th to October 20st, then thoroughly sorted out three times and destemmed.
Vinification : Stainless steel and concrete tanks, controlled temperatures. Maceration time varied from 18 to 23 days, according to the characteristics of the grapes.
Ageing : 15 months in split oak casks, of which 90 % is new wood for free run wines.

Blend 2015

Cabernet Sauvignon 81 %
Merlot 11 %
Cabernet Franc 2 %
Petit Verdot 6 %

The hue is dense and young, with a young purple tint. Aromas are clean, intense, complex and especially elegant. The cabernet dominates, with black currents and much freshness. Spices from barrel ageing are still sticking out (mint, vanilla...).

On the palate, the first impression is of aromatic complexity, suppleness and freshness. It begins progressively, before a good mouthfill, wrapped in a train of complex aromas. Its finish is long, with very elegant, fruity and complex aromas. The abundant tannin is very smooth and noble and guarantees a long ageing potential.

As a whole, this 2015 shows both extreme elegance and intensity, that are the characteristics of the great vintages of traditional Margaux wines..