

CHATEAU BOYD-CANTENAC

Grand Cru Classé 1855

MARGAUX

VINTAGES 2015

The weather conditions of the vintage

After a relatively mild and rainy winter (January and February were warmer and rainier than average), Merlot budbreak came on March 19-20. April was 1°C warmer than usual, as well as the beginning of May (2°C above average). This warm spring accelerated the vegetative cycle. Bloom took place from May 24th onward, after a cool ten-day period with a North wind. Bloom occurred under excellent conditions (>30°C on June 4-5). We then pinpointed a picking date around Sept. 25th.

Cool weather came back on June 6th. July was warm and dry, the hot weather coming at the beginning of the month with temperatures reaching 35 °C. On July 27th, it was apparent that the vintage was on excellent track with only 114 mm of rain since April 1st. The beginning of August received 15 mm of rain which was welcomed after a drought since the beginning of April. All in all, August was rather rainy, but

Margaux itself received only 63 mm (the 30-year average is 58 mm). The last ten days of August were warm (2 °C above average).

The first ten days of September were cool and dry before the rainy weekend of September 12-13.

Sunshine in July and August was more abundant than in 2014, but in September and October it was less. This favored a slow and long ripening of the grapes – what Cabernet Sauvignon especially likes - which remained perfectly healthy.

September and October were dry, allowing the picking to be delayed until Sept 28th. The harvest continued, with stops and starts, finishing on October 20th.

These weather conditions brought excellent ripeness, with higher than usual alcohol contents, especially in the Merlot. Our blends, where Cabernet Sauvignon always dominates, average slightly above usual alcohol levels, around 13,5 %.



The wines, in March 2016

From the beginning, the Merlots were very soft, with great concentration but a bit simple, as is often the case on our gravelly soils. The Cabernets Sauvignons show intense aromas, are very elegant and pure, with good acidity. They are very elegant, from the first aromas through to the last tannins of the finish. The Petits Verdots are massive, with high acidity and some bitterness. The Cabernets Francs are charming, soft, com-

plex, aromatic and with very good balance.

The final blends show dark colour, ripe, fresh, appealing fruit, good mouth-fill, with powerful, soft, noble tannins. They are very well balanced,

complex, both powerful and elegant. All the free-run wines have been in new oak for four months, the wood remains discreet, so powerful is the fruit.

The Blend 2015

Cabernet sauvignon : 81%
Merlot : 11%
Petit verdot : 6%
Cabernet franc : 2%