

CHATEAU BOYD-CANTENAC

Grand Cru Classé 1855

MARGAUX

TECHNICAL CARD 2014



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

Owner : Guillemet Family

Acreage : 17 ha

Soils : Sandy siliceous gravels, with very little clay and excellent drainage, from the Quaternary Era.

Average age of the vineyard : 45 years

Production 2014: 2769 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 24th to October 23rd, then thoroughly sorted out three times and destemmed.

Vinification : Stainless steel and concrete tanks, controlled temperatures. Maceration time varied from 13 to 22 days, according to the characteristics of the grapes.

Ageing : 15 months in split oak casks, of which 87 % is new wood for free run wines.

Blend 2014

Cabernet Sauvignon 70 %
Merlot 21 %
Petit Verdot 3 %
Cabernet Franc 6 %

The wine (June 2016) : 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 2014 shows both extreme elegance and intensity, that are the characteristics of traditional Margaux.