

CHATEAU BOYD-CANTENAC

Grand Cru Classé 1855

MARGAUX

PRIMEUR 2017

Climatical conditions of the vintage

2017 will be remembered as one of those unlucky years hit by a late spring frost, as was 1991, but fortunately not quite as badly.

Globally, the growing season was rather cool with a dry summer, thus dictating the style of wines of this vintage.

The beginning of the winter was cold. January was 2,5°C cooler than average, unlike February and March which were mild, bringing an early bud-break (recorded on March 11th). The last ten days of April were very cold, then came the hard frosts of the 20th-21st and again on the 27th-29th, destroying a good half of the potential crop.

May and June were rather warm, especially the end of June where temperatures reached 35°C between June 18th and 22nd. From April to June, there was more sunlight than average. June, however, was also rainy.

Summer was rather cool (July 0,5°C and August 1,3°C below average) and dry, with high temperatures coming toward the end of August.

September was cool (2,5°C below average) and rainy for the first fortnight, reminiscent of 1999. Summer was eventually rather overcast, in contrast to the spring.

For us, the spring frost hit all grapes, but especially the Merlots, which are planted in the lowest places, making the final blend overwhelmed by Cabernet Sauvignon. In addition, the vintage is characterised by rather low temperatures, a dry vegetative cycle and favourable ripening conditions, thanks to a gorgeous month of October. The global rainfall for the year was only 600 mm. These conditions were favourable to good, progressive ripening of the grapes that survived the frost, with good aromatic synthesis. The quality of the grapes, as is always the case here, was very

dependant on the care given the vines in spring and summer and on the quality of the soils which, by encouraging deep root systems to develop, buffer the whims of the weather and thus play a decisive role in allowing the grapes to remain healthy while hanging until they reach complete ripeness. The Cabernet Sauvignon, which always profits from a long ripening period, is especially remarkable.

Even though we had planned to begin picking on September 20th because the vintage originally promised to be an early one (mid-bloom of Merlot on May 25th and mid-véraison July 22th-25th), we found we could delay picking until September 25th. The harvest then lasted, with stops and starts, and without any rain, until October 10th.

With excellent ripeness, the conditions of the vintage created balanced, classical wines with great freshness and ripe tannins.

The wines

In March 2018, they all showed dense and very young hues, with much blue in the red.

The Merlot showed a vibrant, fresh, juicy fruit with a noble, powerful tannin, already a bit silky but still with strong astringency. The Petit Verdot was massive, with some occasional bitterness, while the Cabernet Sauvignon, with its intense flowery, spicy, fruity aromas, pure and elegant, offered great freshness and a long, lingering aftertaste.

The Cabernet Franc, as often it is, was charming, fresh, complex, intense and superbly balanced.

Despite the fact that 90% of the free run wines have been in new oak for at least 4 months, the wood is very subdued. The blends are well balanced, with much freshness of the fruit, a silky touch, abundant noble tannins and a marked astringency on the finish.



16
16,5



17



90



15



16



91
93



90
91



16,5



16,5



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
Owner:
Guillemet family

The blends :
Cabernet Sauvignon: 76%
Merlot: 11%
Petit Verdot: 6%
Cabernet Franc: 7%

«Fruits noirs, denses, de la chair, beaucoup de fruits, tanins serrés, boisé un peu marqué, finale sérieuse, juteuse, long, savoureux, relevé.» Jacques Dupont