

CHATEAU
BOYD-CANTENAC
GRAND CRU CLASSÉ
MARGAUX

The wines of Château Boyd-Cantenac result from the terroir revealed by the passionate work of all. Belonging to the same family for four generations, they are recognized as being among the most representative Crus of the Margaux appellation. Their magic is to present both finesse, elegance, subtlety, complexity, density, intensity, freshness and length.

During aging, for which they have a remarkable aptitude, each vintage affirms its personality and thus becomes a moving witness to the past.

Vintage 2016



Soil / Terroir: Sandy siliceous gravels, with very little clay and excellent drainage, from the Quaternary Era

Age of the vineyard: 43 years

Harvest: spread out from September 29th to October 26th, 2016

Vinification: 18 to 23 days of maceration in stainless steel tanks - traditional winemaking

Aging: in new oak barrels, 90% made of Merain oak, for 15 months.

Blend :

- 75 % Cabernet Sauvignon
- 11 % Merlot
- 07 % Petit Verdot
- 07 % Cabernet Franc

Degré: Average 13,5 °

Production: 24 000 Bottles

Bottling date: May 22-23, 2018

Batch Number: L116

Aging potential: Average 20 years

Tasting note:

The Merlots were characterized by their roundness, ripe and fresh fruit, and powerful yet silky tannins. Petit Verdots were massive, Cabernets displayed intense and subtle aromas with uncommon acidity for the vintage, showing finesse and length. Cabernet Francs were charming, complex, ample, aromatic, and elegantly balanced. The blends exhibited a beautiful color and were well-balanced, with fine tannins and delightful, fresh fruit.