

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 charm lies in their ability to combine 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 2023

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

**Age of the vineyard:** 38 years

**Harvest:** spread out from September 12th to October 09th, 2023

**Vinification:** 20 days of maceration in stainless vats

**Aging:** 90% new French oak barrels for 17 to 18 months.

**Blend :**

- 56 % Cabernet Sauvignon
- 33 % Merlot
- 07 % Petit Verdot
- 04 % Cabernet Franc

**Degré :** Average 13,5 °

**Production:** Average 30 000 Bottles

**Aging potential:** Average 20 years

**Tasting note:**

In April 2024, the wines show a beautiful, dense color. As is often the case, they have a lot of freshness, combined with good acidity. The tannins are of good quality, fine, ripe and very promising.

Boyd-Cantenac, dominated by Cabernet Sauvignon, shows intense, fresh, pure and ripe fruit. The palate is fresh, aromatic, very balanced, with a very soft touch and a very present, ripe, fine, long and refined tannin.