

Château Boyd-Cantenac 2016

CSPC# 814268

750mlx12

13.0% alc./vol.

Grape Variety	75% Cabernet Sauvignon, 11% Merlot, 7% Petit Verdot, 7% Cabernet Franc
Appellation	Margaux
Classification	Third Growth. Grand Cru Classé in 1855
Website	http://www.boyd-cantenac.fr/english/
General Info	<p>The Boyd's were an important family of Belfast traders originating from Scotland. All along their history they retained a tradition of commerce and international relations as well as emigration. They were present in Bordeaux as early as the 17th century and it was Jacques Boyd who gave his name to the vineyard in Cantenac when he acquired it in 1754.</p> <p>The estate was subsequently purchased, in 1806, by John Lewis Brown, of Château Brown, who was related to the Boyd family by marriage.</p> <p>The 1855 classification consecrated the Cru of Boyd-Cantenac and its capacity to produce, over more than one century, wines of international class.</p> <p>Since 1932, Château Boyd-Cantenac has belonged to the Guillemet family.</p>
Winemakers	Lucien Guillemet
Vintage	<p>The vintage is characterized by a wet and relatively cool beginning of the season, followed by a very dry summer, at a rarely reached level, and rather warm, with a dry and sunny autumn, with strong thermal amplitudes. As a result, the quality of the grape harvests was very dependent on the part of the work done on the vines in the spring, on the other hand the quality of rooting, which will have more or less responded to the water needs of the plant. The sunshine was generally faithful to the averages, but its particular distribution strongly contributed to the personality of the vintage. After a mild, dry autumn (November and December 2015 with above-average temperatures and 50% rainfall deficit compared to averages, with a constant south current), the months of January and February, until March 10, were mild and wet (1 ° C more than the average and three times the 30-year average over January, with 240 mm!). April was relatively dry, but overcast and with frequent rains, then May and June were rainy, with much lower sunshine than in 2015 and relatively cool (June 1 ° C below average, with only one hot episode at the end of month (33-35 ° C)). The flower, between the end of May and the middle of June, forecast harvest around September 26th.</p> <p>While the May and June sunstroke was down on both 2015 and averages, it was higher in the summer months, particularly in August. These months were also particularly dry for 80 days. On average over the period from April to September 2016 received normal sunshine, lower than 2009, 2010, 2011 and 2015, but higher than 2012, 2013 and 2014. The temperatures of the summer months were close to the averages, August slightly warmer than July, with two peaks of heat, August 15 and 23 to 27, with a high of 36.7 ° C on the 23rd. From the 28th, the nights were cool, around 15 ° C. September remained summer until the storm of 13/09. Overall it was mild, with rare rainy episodes, and dry with great temperature differences between day and night. This favored a slow maturation of the grapes, which remained perfectly healthy. October was dry, so that the beginning of the harvest could be delayed to 29/09. They took place in dotted line, as often for us, and without rain, until October 26, registering a record of length.</p>
Vineyards	17 ha. Soils: Sandy siliceous gravels, with very little clay and excellent drainage, from the Quaternary Era. Vines are an average of 38 years old. Grape varieties planted are 66% Cabernet Sauvignon, 21% Merlot, 7% Cabernet Franc, 6% Petit Verdot.
Harvest	The harvest, done manually to allow rigorous selection, begins with the Merlot because it is the earliest-ripening varietal. The harvest lasts anywhere from 10 to 25 days, depending on the ripening rate of each varietal as well as the differences



Harvest	resulting from vineyard location.
Vinification/ Maturation	The vinification of Château Boyd Cantenac wines is done in stainless steel and cement tanks. The wines are aged 12 to 18 months in oak barrels with a good proportion of new wood.
Tasting Notes	Purple in color. A very aromatic and seductive nose. The merlot brings notes of ripe and fresh fruit. A slight acidity is expressed with Cabernet Sauvignon which also brings intense and fine aromas. The Cabernet Franc comes to balance the whole. The palate is complex but it's a very balanced wine, with fine and silky tannins. Very round wine, ample and greedy, with fresh fruit. Great finesse and beautiful length in the mouth brought by Cabernet Sauvignon. The Cabernet Franc brings intensity and elegance.
Serve with	The wines of Château Boyd-Cantenac accompany wonderfully well a great variety of dishes: cheese entrees, grilled and roasted meats, and fish in red wine sauce all pair well, as do many cheeses (avoid blue cheeses, however, and other strong-flavoured cheeses).
Cellaring	Drink 2027-2042
Scores/Awards	<p>85+? points - Lisa Perrotti-Brown, Wine Advocate Interim Issue - November 2018</p> <p>94-95 points - James Suckling, JamesSuckling.com - March 2017</p> <p>16 points - Jancis Robinson, JancisRobinson.com - April 2017</p> <p>92 points - Jane Anson, Decanter.com - October 2018</p> <p>92 points - Jane Anson, Decanter.com - April 2017</p> <p>91 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>18.5 points - La Revue du Vin France (score only) - June 2016</p> <p>95-96 points - Bettane & Desseauve (score only) - April 2017</p>
Reviews	<p><i>"Deep garnet-purple colored, the 2016 Boyd-Cantenac is sporting a lot of cedar on the nose, overshadowing the attractive cassis, cherries and dried herbs scents. The palate is medium-bodied, chewy, oaky and a little hard to love at this stage due to the abundance of wood."</i> - LPB, Wine Advocate</p> <p><i>"Extremely dense, fruity and full bodied, yet it's also tight and very refined, with silky tannins and a flavourful finish. There is something in the making. Best in years."</i> - JS, JamesSuckling.com</p> <p><i>"Very dense glowing crimson. Rather farmyard aromas - are we in Chianti Classico? Masses of extraction and slightly syrupy texture but not enough freshness. Out of balance."</i> - JR, JancisRobinson.com</p> <p><i>"This wine is superbly aromatic, offering smoke, grilled almonds, damson puree and tons of spice. It's a wonderful deep, rich colour, and in the mouth there's intense and concentrated fruit, not quite as deep and drawn out on the finish as some, but still very good quality. Currently austere, this will take its time to come around. 7% Cabernet Franc makes up the blend."</i> - JA, Decanter.com</p> <p><i>"This is concentrated and intense, its ageing potential and ambition on show here with a tight fruit structure. It has some glossy elements to it and a clear oak influence, although it's not overpowering. This stands up well to its classified peers in the appellation and showcases the signature spice of Boyd-Cantenac from its high proportion of Petit Verdot (7%) and Cabernet Franc (7%). The rest of the blend is 75% Cabernet Sauvignon and 11% Merlot."</i> - JA, Decanter.com</p> <p><i>"Fresh with dark red berries, smoke, earth and forest floor notes, this wine has firm tannins, which need at least five years to further soften and develop."</i> - JL, thewinecellarinsider.com</p>
