

Château Boyd Cantenac 1995

CSPC# 785896

750mlx12

12.5% alc./vol.

Grape Variety	66% Cabernet Sauvignon, 22% Merlot, 8% Petit Verdot, 4% Cabernet Franc
Appellation	Margaux
Classification	Third Growth. Troisieme Grand Cru Classe in 1855.
Website	http://www.boyd-cantenac.fr/english/
General Info	<p>The Boyds 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>
Vintage	A particularly hot and dry summer, followed by a dry autumn, in spite of the much-needed rain which fell in mid-September, produced, quite exceptionally, for the third consecutive year, a precocious vintage. The wines of 1995 are, all at once, concentrated, well-structured, with very ripe tannins. They are in the same class as the 1929, 1945, 1949, 1959, 1961, 1970 and 1990 vintages.
Vineyards	<p>On 17 hectares, located in the heart of the siliceous gravels of the Margaux Appellation, these warm, naturally well-drained soils from the Quaternary permit roots to grow deep. The vineyard produces, depending on the vintage, from 45 000 to 90 000 bottles per year.</p> <p>Ideal vine age averaging 42 years, optimum plant density of 10 000 vines per hectare and typical varieties: majority Cabernet Sauvignon, all come together to produce wines of rare quality and uncontested character, intense and with great finesse. Over the past two hundred years, the wines of Château Boyd-Cantenac have been made in the tradition of the great wines of Margaux.</p>
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 resulting from vineyard location.
Maturation	<p>The grapes from each block of vineyard are fermented and barrel-aged separately. The different lots are tasted periodically, and the most complementary ones and those embodying the greatest potential are combined to produce the wine of Château Boyd-Cantenac. The other lots, as well as the wines coming from young vines, are most often used in the composition of the second wines.</p> <p>The wines continue their evolution during 12 to 24 months in split oak barrels. At Château Boyd-Cantenac, the free-run wines are traditionally aged in new oak. During their stay in barrels, they progressively separate from their lees which then become the object of special care and are used to enhance further the complexity of the wines.</p>
Tasting Notes	The bouquet is explosive and still very fresh. On the palate, the well-balanced body is enveloped in a parade of aromas and silky tannins. The resulting wines are dense, subtle, complex and harmonious.
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).
Production	70,000 bottles



Cellaring Drink after 2012

Scores/Awards **90 points** - James Suckling, Wine Spectator - September 15, 1998
87 points - Robert Parker, Bordeaux Book, 4th Edition - December 31, 2002
66-72 points - Neal Martin, Wine Journal - December 31, 1999
14 points - Vinum Wine Magazine (score only)
12/20 points - La Revue du Vin France (score only)

Reviews *"Raspberry sauce on nose and palate, with hints of milk chocolate. Medium- to full-bodied, with velvety tannins and a long, fruity finish. Impressive for this producer. Delicious red. Drink now through 2005."*
- JS, Wine Spectator

"The product of a very hot, dry summer, but with rain during the critical month of September, this structured, concentrated wine seems to be very closed down and dense, with a healthy garnet/purple color and a big nose of mineral, underbrush, compost, and black fruits. Relatively powerful, but at the same time coarse and still a bit rude, this wine needs plenty of time in the cellar. Anticipated maturity: 2008-2018. Last tasted, 3/00."
- RP, Wine Advocate

"An odd wine - faulty with a malodorous gingerbread nose and cloying, stinky palate. Tasted April 2005."
- NM, Wine Journal
