

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 2024



**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 23rd to October 10th, 2024

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

**Aging:** 90% new French oak barrels for 12 to 15 months.

**Blend :**  
72 % Cabernet Sauvignon  
17 % Merlot  
05 % Petit Verdot  
06 % Cabernet Franc

**Degré :** Average 12,5 °

**Production:** Average 30 000 Bottles

**Aging potential:** Average 20 years

**Tasting note:**

Their tannins are fresh and soft. Though they will be enjoyable sooner, their acid-tannin balance will allow them to age well, following in the footsteps of the traditional Margaux wines of the 20th century.

The Merlots showed intense and fresh aromas, a moderately compact mouth, perfume of violets. Their tannins are particularly supple.

The Petits Verdots were floral, spicy, with a fleshy attack.

The Cabernets Sauvignons had a beautiful aromatic complexity, with fresh tannins which will soften with time.

The 2024 vintage from Château Boyd-Cantenac, dominated by Cabernet Sauvignon, shows, fresh, pure fruit.

The palate is fresh right from the beginning, fleshy, aromatic, very balanced, with present, refined tannins.