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# Chateau Boyd Cantenac

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Filtration: Sur plaque before bottling

Type of bottle: Bordelaise lourde

Bottled at the chateau: 100%

STORAGE: 8-20 Years.

SERVICE TEMPERATURE: 17 C

FOOD/CONSUMPTION: Basic meat and potato dishes: filet mignon, lamb filets, steaks that are sauteed or grilled

## Chateau Boyd Cantenac の商品

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Chateau Boyd dates from the middle of the 18th century. It owes its name to James Boyd an Irishman, who bought it on the 11th of August 1754. This Chateau was classified as a third growth in 1855 and had appeared as a fourth growth in earlier unofficial classifications of the 1820 ' s. It lost much of its vineyards to Cantenac-Brown in 1860. Chateau Boyd now classified as a Margaux rather than Cantenac, was bought by monsieur Abel Laurent, owner of a chateau of the same name. He proceeded to sell its wines under the name of his own property, which then enjoyed a good reputation.

**CHATEAU  
BOYD-CANTENAC**

But in the 1920, the then proprietor, monsieur Marcel Laurent again claimed and won the right to sell Boyd-Cantenac separately as a third growth after a gap of some 45 years. Then it was acquired by monsieur Gineselet who having sold the buildings to Chateaux Margaux, made the Boyd at Lascombes.

In 1932 Boyd-Cantenac was purchased by Pierre Guillemets, and the wine is now made at Chateau Pouget which is also owned by the Guillemets family. The wine is made under the supervision of M. Emile Peynaud (Enologist of world wide Fame)

Second label: None

Area under vines: 18ha.

Av. prod.: 8,000 cases

Distr. of vines.: In three blocks of 8ha, 4ha & 6ha.

Grape varieties: 67% Cabernet Sauvignon, 20% Merlot , 7% Cabernet Franc , 6% Petit Verdot

Soil: Sandy gravelly soil with a high % of gravel in the subsoil

Pruning: Guyot Double

Rootstock: 101.14

Vines per ha.: Part 10,000, part 6,000.

Av. age of vines: 30 years

Av. yield per ha.: 35hl.

Harvesting: 20%Hand Picked, 80% mechanical harvested

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PIEROOTH

Added yeasts: No

ビーロート・ジャパン株式会社

Length of maceration: 10-20 days 〒430-0311 愛知県稲沢市三好31号 ホームページ pieroth-trade.jp

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Temp. of ferm.: 28C