



Josephine de Boyd Margaux AOC BORDEAUX (FRANCE)

The name “Boyd” dates from the middle of the 18th century. In 1754, Lord Jacques Boyd, bought Castelnau de Médoc- the grounds of Sieur Bernard de Sainvincens as well as founded the famous field of “Boyd-Cantenac” classified third growth in 1855. Since 1932, the field has belonged to the Guillemet family. With Lucien Guillemet, Maison Hebrard built the image of Joséphine de Boyd, now disturbed in the whole world in exclusivity. It is the success story of a round wine of high class appreciated by all.

Grapes: 60% Cabernet Sauvignon, 25% Merlot, 8% Cabernet Franc, 7% Petit Verdot

Viticulture: Quaternary graves, siliceous, with average age of vines 25 years. Hand-picked. 20 months in French oak barrique.

Alcohol: 13.5% vol.

Appearance: Purple- red.

Nose: Black cherry, blackberry

Palate: Beautiful long finish, elegant tannins, summer black cherries, black berries and red fruits.

Food Pairings: Beef Bourguignon, meat pies, sweet potatoes, Raclette.



Bordeaux Wine Region of France

Climate: Temperate climate, short winters and a high degree of humidity due its closeness to the Atlantic.

The **Bordeaux** wine region is named after the region’s main city, Bordeaux and is divided by the Gironde estuary with the majority of the vineyards located either on its “right” or “left” bank. There are many sub-zones along both banks known for their exceptional quality such as: Margaux, Saint-Julien, **Pauillac**, Saint-Estephe, Médoc, Saint-Emilion, and Pomerol to name a few. The current permissible red grapes allowed are: **Merlot**, **Cabernet Sauvignon**, **Cabernet Franc**, Malbec and Petite Verdot. Common white grapes allowed are Sauvignon Blanc, Semillon and Muscadelle. Note: Carménère, once one of the original red varieties permitted (historically known as Grande Vidure) is rarely used since the grape has difficulty ripening in Bordeaux’s climate.

Bordeaux is one of the most important wine regions in the world with its complicated system of classifying reds from the Chateau’s in the Médoc by quality from Fifth to First Growth. The great **Classification of 1855** was ordered by Napoleon III and still holds today. Only one white wine was included in this honored classification, Château d’Yquem which produces a famous dessert wine called Sauternes.