## Domaine Du Bouscat Caduce 2017 CSPC# 831565 750mlx12

CSPC# 831565	750mlx12 13.5% alc./vol.	
Grape Variety Appellation Website General Info	70% Merlot, 20% Cabernet Sauvignon, 5% Malbec, 5% Cabernet Franc Bordeaux Supérieur No website The Domaine du Bouscat, which lays on a south slope near Saint André de Cubzac, was created by the family Dubernard at the end of the 19th century. As an	
	ancestor Dubernard was member of the Academy of Pharmacy of Paris and was convinced that the Domaine du Bouscat had therapeutic effects, the wine was sold by pharmacies until the beginning of the 20th century. That is why there is a caduceus in the family emblem. The actual owner, François Dubernard, a passionate winegrower who represents the fifth generation, continues the constant research of quality which characterizes his family and always tries to improve the wines of the domain. The domain has always been a precursory in the respect of the vineyard and the winemaking. Thus, as reasonable use of phytosanitary treatments, use of products with a bio-label, maturing on the lees, limitation of SO2 (sulphur), micro-oxygenation (continuous adding of oxygen), collaboration with different coopers in order to improve the quality from year to year, but under respect of the tradition and of the identity of the wine.	
Winemaker	François Dubernard	- Jan
Vintage Vineyards	<ul> <li>2017 was a challenging vintage for Bordeaux value wines and petit chateau. The less-celebrated appellations of the Right Bank, including Lalande de Pomerol, Fronsac and the St. Emilion satellites, took quite a battering in the frost. Several estates were not able to produce any wine!</li> <li>Other vineyards which enjoyed better luck lost between 50% to 90% of their harvest! You need to keep in in mind that these estates are the vineyards need the harvest the most. For many of these chateaux, the loss is devastating, as this is their sole source of income. If the loss from the frost was not bad enough, the properties also had to deal with the drought and a rainy harvest. At the end of the day, 2017 is the smallest harvest in ages. Less wine will be produced than even in problematic years like 2013.</li> <li>At their best, the 2017 Bordeaux value wines are going to offer, medium bodied, juicy, fresh pleasure on release. Vineyards without the better terroir suited for difficult years had a harder time. There you find more wines with dilution from the September, harvest rains.</li> <li>Domaine du Bouscat Caduce is the entry level wine for Domaine du Bouscat. The wine is produced from an 8 hectare vineyard that is planted to 70% Merlot, 20%</li> </ul>	Caduce
	Cabernet Sauvignon, 5% Malbec and 5% Cabernet Franc. On average, the vines are 37 years of age. The vineyard is planted to a vine density that ranges from 4,500 vines per hectare up to 5,500 vines per hectare.	
Maturation	The vinification of Domaine du Bouscat Caduce takes place in unlined cement vats. This follows a 3-day, cold soak at 12 degrees Celsius. The maceration lasts for an average of 25 days and is punctuated with regular microbullage. The wine of Domaine du Bouscat Caduce goes through a unique aging process. The wine is aged on its post malolactic lees for four months in vat before it's transferred to a unique combination of new and used, French oak barrels, 340 liter and 600-liter demi muids to finish its aging. Domaine du Bouscat Caduce produces on average, 3,000 cases of wine per year	
Tasting Notes	Domaine du Bouscat has produced a lovely red Bordeaux loaded with lively, fresh red and black fruit flavors, with a spicy, cedary component, courtesy of the Cabernet.	



Serve with	Domaine du Bouscat is best served at 15.5 degrees Celsius, 60 degrees F. The cool, almost cellar temperature gives the wine more freshness and lift. This allows the wine to soften and open its perfume. Domaine du Bouscat is best paired with grilled lamb ribs, roasted red meats, risotto with black truffles and lamb shank.	
Cellaring	Drink 2018-2024	
Scores/Awards	85-87 points - Lisa Perrotti-Brown, Wine Advocate #236 - April 2018	
	90-91 points - James Suckling, JamesSuckling.com - April 2018 (score only)	
	89 points - Jeff Leve, thewinecellarinsider.com - April 2018	
Reviews	"The tentative blend of the 2017 Caduce is 70% Merlot, 20% Cabernet Sauvignon, 5% Malbec and 5% Cabernet Franc. Very deep purple-black in color, it gives up crushed black currants, black cherries, licorice and dark chocolate notes with touches of smoked meats and Marmite toast. The palate is medium-bodied, chewy and with plenty of character, finishing on an earthy note." - LPB, Wine Advocate	
	"Dark in color, juicy, black fruit and licorice are on the nose and palate. The wine is round and fleshy, forward	

and will drink great on release." - JL, thewinecellarinsider.com