

# Aune y L'Hermitage



Over the years, we have had the good fortune of working with some of the best (and, unfortunately, some of the last) small-scale grower-producers in Bordeaux. Our newest addition to this cadre of high-caliber growers is Château Aune y l'Hermitage, representing the Graves. Known as Château Le Chec until 2012, when its long-time owners changed the name to Aune y l'Hermitage, the estate is run by Sylvie and Christian Aune y. Aune y l'Hermitage was assembled through the reclamation of ten small domaines totaling 8.5 ha, divided among 19 scattered woodland parcels that were nearly abandoned by their previous owners. About 5.5 ha are devoted to red wine production and 2.5 ha to white. These parcels have never been treated with herbicide or chemical insecticides or fertilizers. As Christian Aune y puts it, they have passed from the 18th and 19th centuries without ever having encountered the industrial era.

This is the only estate harvesting manually in the commune of La Brède, which has always been the practice due to the separation of the parcels comprising the estate. Since 2012 the estate has been certified organic, further cementing the Aune ys' careful and deliberate viticulture. Bordeaux is and always was a region of aristocratic might and grand bourgeois investment, but it was also a local wine region in small villages that produced wine for themselves. Aune y l'Hermitage seeks to rescue and nurture the traces of old-style peasant farming and agriculture that all but disappeared from the Graves over the decades after the Second World War.

## Viticulture:

- **Farming:** Certified organic by Ecocert since 2012
- **Treatments:** Copper sulfate only, vines have never seen herbicide or synthetic treatments
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** A diverse array of limestone-clay, deep gravels, and sandy soils present in the 19 scattered parcels around La Brède that make up Aune y l'Hermitage
- **Vines:** Trained in Guyot; average vine age 20 years for black varieties, 25 years for white varieties
- **Yields:** Controlled through winter pruning and debudding, yields average 35 hl/ha
- **Harvest:** The last producer in La Brède who still harvests by hand, usually from mid September to early October as each individual parcel reaches ideal ripeness
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** White wines ferment with indigenous yeasts in 400-l barrels. Red wines ferment with indigenous yeasts in stainless-steel tanks following total destemming.
- **Extraction:** White wines see regular bâtonnage; red wines see punchdowns and pumpovers during fermentation.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous for red wines, in tank following alcoholic fermentation. White wines do not go through malolactic (blocked by wines' naturally high acidity)

## Aging:

- **Élevage:** White wines age for 9 months in 400-l demi-muids, with the Cana seeing 25% new oak. Red wines age 15 months in 225-l and 400-l barrels (25% new).
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Bentonite fining if necessary, plate filtration if necessary
- **Sulfur:** Applied after malolactic and at bottling for red wines, applied only at bottling for white wines