

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)

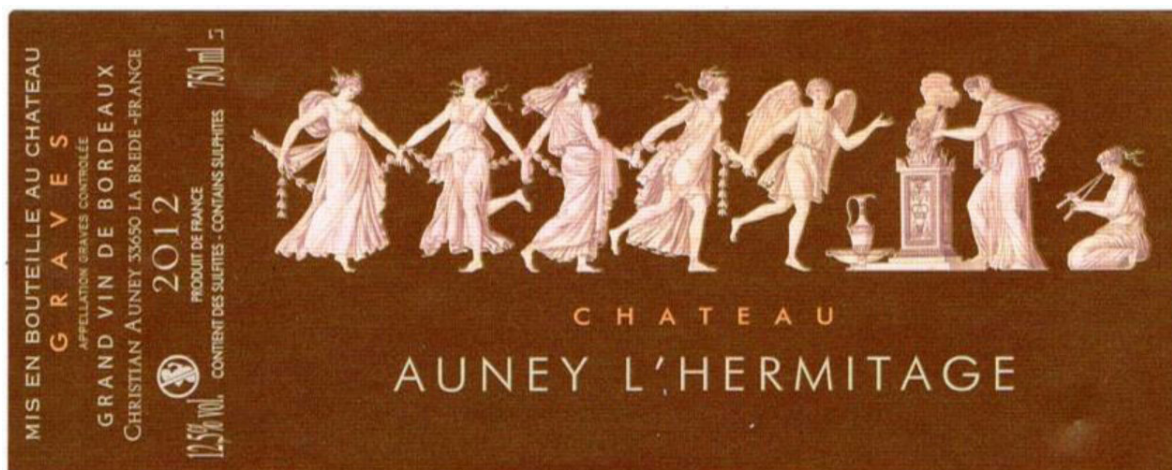
Aging:

- **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

Auney L'Hermitage



Graves Blanc



At a Glance:

- **Appellation:** AOC Graves
- **Encépagement:** Sémillon (65%), Muscadelle (20%), Sauvignon Blanc (15%)
- **Average Annual Production:** 9,500 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2 ha of vines in forest clearings surrounding La Brède and some declassified barrels of Cuvée Cana
- **Soil Types and Compositions:** Limestone-clay and sandy topsoils above deep gravel subsoils
- **Vine Age, Training, and Density:** Trained in Guyot. Average vine age is 20 years.
- **Average Yields:** 35 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts in 400-l demi muids
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 9 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity.
- **Élevage:** 9 months in 400-l demi muids (less than 25% new) with regular bâtonnage
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining if necessary, plate filtration if necessary
- **Sulfur:** Applied at bottling

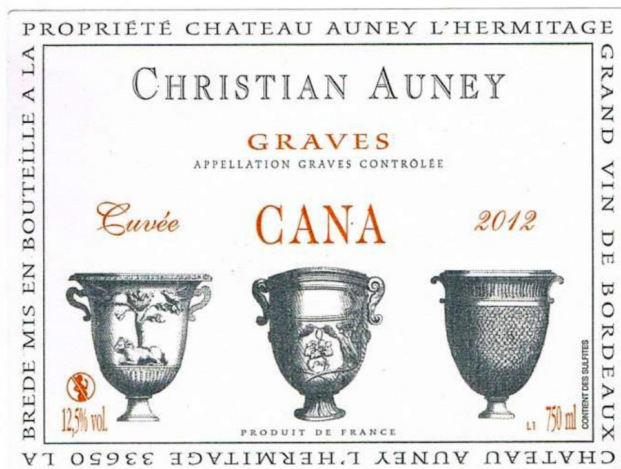
In The Glass:

A wine that balances the wooly intensity of Sémillon with the freshness and vivacity of Muscadelle and Sauvignon Blanc. Its notes of pommelo and honeydew melon are supported on a base of chalky minerality.

Auney L'Hermitage



Graves Blanc Cuvée Cana



At a Glance:

- **Appellation:** AOC Graves
- **Encépagement:** Sémillon (50%), Sauvignon Blanc (35%), Sauvignon Gris (15%), Muscadelle (5%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the vintage's best casks, usually from 1 ha of vines in forest clearings surrounding La Brède
- **Soil Types and Compositions:** Limestone-clay and sand topsoils, both above deep gravel subsoils
- **Vine Age, Training, and Density:** Trained in Guyot. Average vine age is 20 years.
- **Average Yields:** 35 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts in 400-l demi muids (25% new)
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 9 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity.
- **Élevage:** 9 months in 400-l demi muids (25% new) with regular bâtonnage
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining if necessary, plate filtration if necessary
- **Sulfur:** Applied at bottling

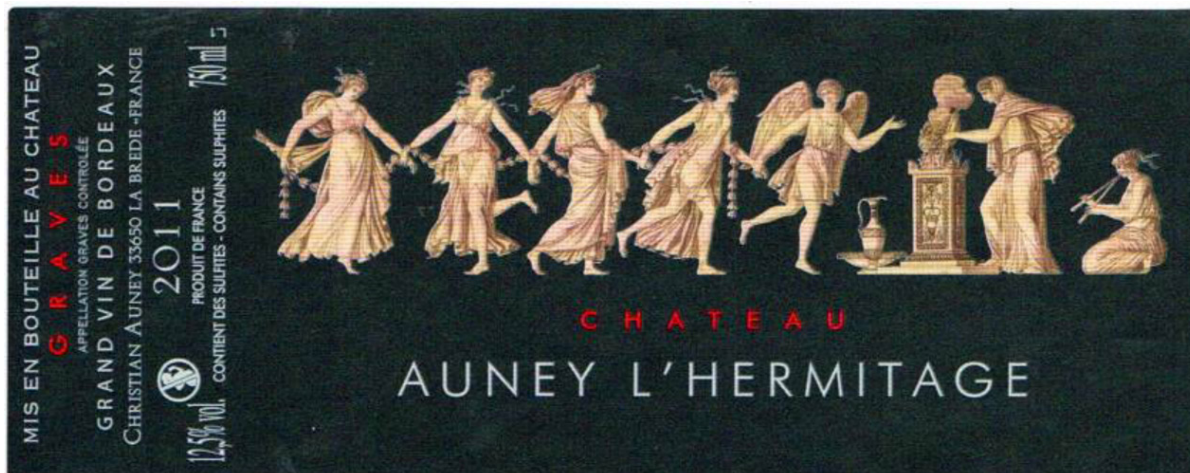
In The Glass:

This is not a 'flashy' top cuvee – it carries more complexity than the basic cuvee, is very light on its feet, and is a classic expression of the terroir of the Graves district.

Auney L'Hermitage



Graves Rouge



At a Glance:

- **Appellation:** AOC Graves
- **Encépagement:** Merlot (65%), Cabernet Sauvignon (20%), Cabernet Franc (15%), Malbec and Petit Verdot (5%)
- **Average Annual Production:** 18,000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 4 ha of vines in forest clearings surrounding La Brède and some declassified barrels of Cuvée Cana
- **Soil Types and Compositions:** Limestone-clay and sandy topsoils above deep gravel subsoils
- **Vine Age, Training, and Density:** Trained in Guyot. Average vine age is 25 years.
- **Average Yields:** 35 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments with indigenous yeasts in stainless steel tanks. Cuvaision lasts c. 14 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 15 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity.
- **Élevage:** 15 months in 400-l demi muids and 225-l barrels (less than 25% new)
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Bentonite fining if necessary, plate filtration if necessary
- **Sulfur:** Applied at bottling

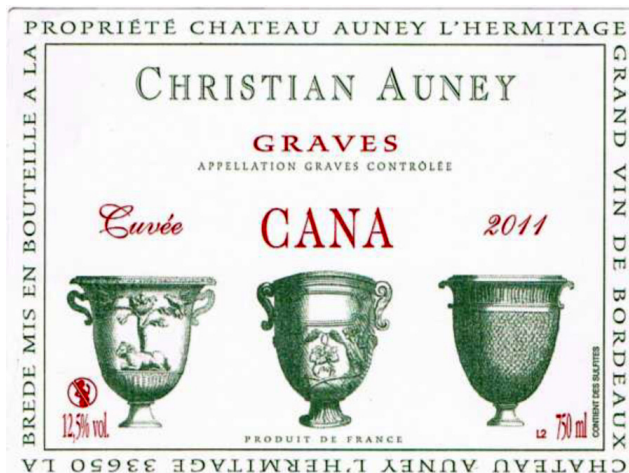
In The Glass:

As Jon Bonné writes, this is a " full-fleshed, silken, quiet take on this esteemed appellation ... full of violets and blueberry and sandalwood, it's softened by merlot but never lacks the bark-like herbal side of cabernet. This is the sort of Bordeaux that some age will make even better."

Auney L'Hermitage



Graves Rouge Cuvée Cana



At a Glance:

- **Appellation:** AOC Graves
- **Encépagement:** Cabernet Sauvignon (60%), Merlot (40%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the vintage's best casks, usually coming from 1.5 ha of vines in forest clearings surrounding La Brède
- **Soil Types and Compositions:** Limestone-clay and sandy topsoils above deep gravel subsoils
- **Vine Age, Training, and Density:** Trained in Guyot. Average vine age is 25 years.
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- **Sulfur:** Applied at bottling

In The Glass:

This is a classic rendition of the particular terroir that is the Graves. The beauty of this wine crafted by Christian Auney is its subtle tenacity, the rigor of its structure which is truly distinguished. Elegance combined with dignified backbone that makes a proud statement about this wine's origins. Graphite, licorice, stone are all at play in the nose and on the palate, each in lovely balance one with the other. This wine is the poster child for outstanding value. A true drinking pleasure.