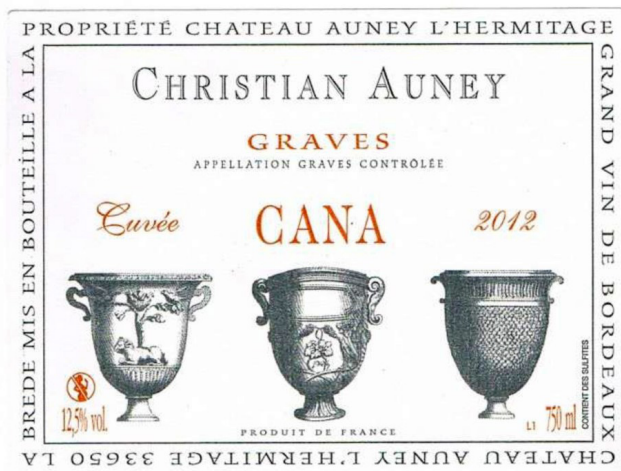


Auney L'Hermitage



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.