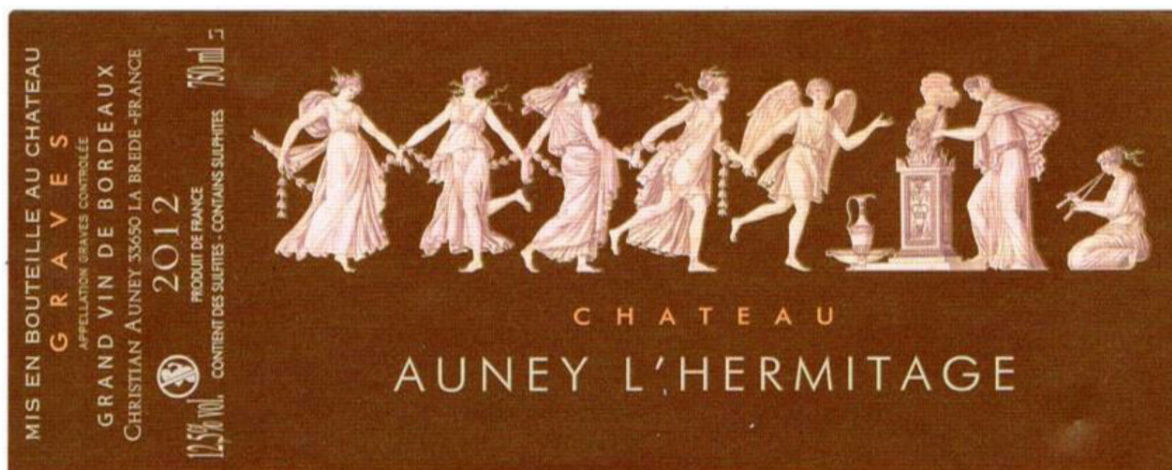


# Auney L'Hermitage



## 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.