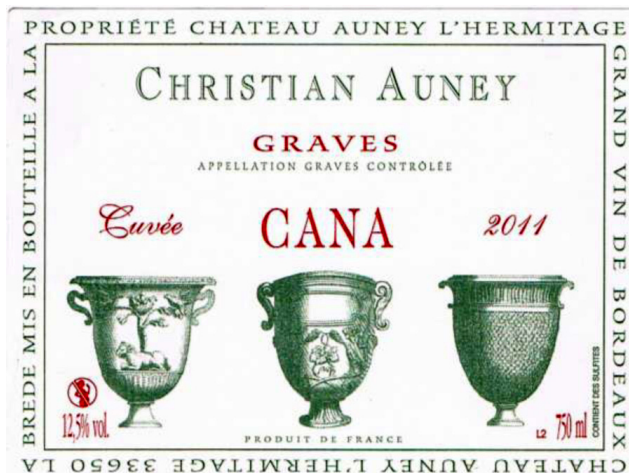


Auney L'Hermitage



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.
- **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 (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:

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.