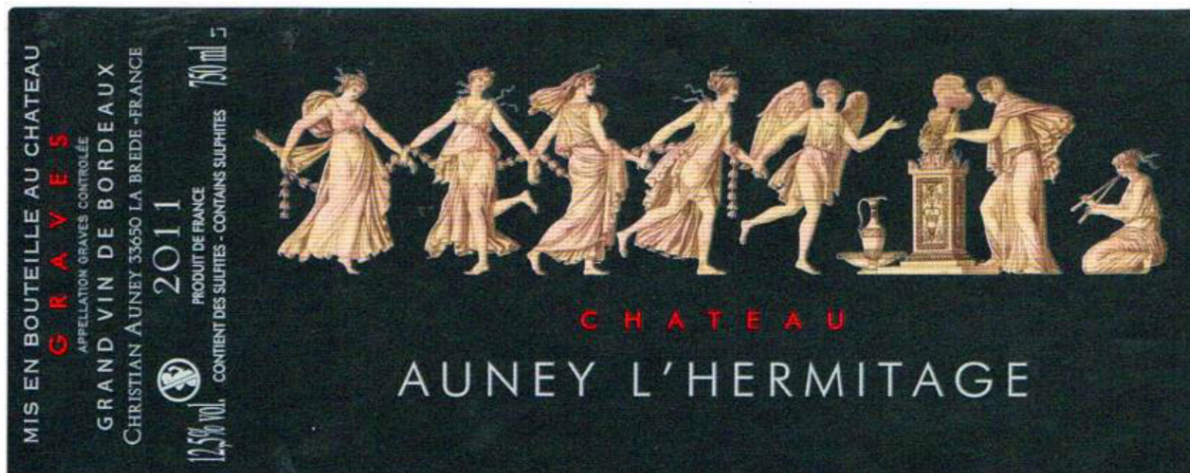


# Auney L'Hermitage



## 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."