

TG Terres de Guennec

Vignoble familial



This is at the heart of Bordeaux vineyards, in the small Auriolles village, near to the highest point of Gironde: the Butte de Launay, we decided to seal our Project of Life. Our passion for the vine and the wine, and our family experiences led us to take over the Vignoble de Castenet in 2010. This 50 ha property is located on a land we come from and we know the values.

We named it: "Terres de Guennec"

Mylène and Guillaume Guennec



The family vineyard "Terres de Guennec" is certified High Environmental Value (level 3)

CHÂTEAU CASTENET AOC ENTRE-DEUX-MERS 2020



Vineyard

Age of vines : 20 years old

Dominant soil : Clayey limestone

grape variety :



10 % Muscadelle



15 % Semillon



75 % Sauvignon



Cultivation

- Grassing controlled and every other row is ploughed
- Removing bad vine-branch by hand
- Trellising between wires by hand
- Mechanical thinning out the leaves.
- Phytosanitaires chemicals with economic and environmental approach: doses reduce at first of season (¼ doses), then half-doses (or ¾ doses if there is a high risk of disease)



Vinification

- Controls of analytical and taste maturities
- Mechanical harvest, at night if necessary to keep temperatures low. Crushing and destemming.
- Skin maceration for 18 to 24 hours then pressing
- Settling
- Cold stabilization from 15 to 20 days
- Launch of alcoholic fermentation of unassembled grape varieties
- Aging on fine lees
- Blend of the grape varieties, fining with bentonite, filtration on earth, then on a membrane at bottling



Tasting

Beautiful bright pale yellow colour, the Entre-Deux-Mers of Château Castenet is characterized by a blend of aromatic and exotic yellow fruit and citrus. In the mouth, it is fresh, complex and ample with a crisp lightly zest. At 8-10°C, it is ideal as an aperitif, with seafood and white meats. It will be appreciated by family and friends by sharing pleasant moments.