



Terres de Guennec

Vignoble familial



It is in the heart of the Bordeaux vineyards, in the small village of Auriolles, near the highest point of the Gironde: the Butte de Launay that we have decided to seal our Life Project. Our shared passion for vines and wine and our family experiences led us to take over the Castenet vineyard in 2010. This 50 ha property is located on a land from which we originate and whose values we know.

We have renamed it: "Terres de Guennec"

Mylène and Guillaume Guennec



Le vignoble familial
"Terres de Guennec" est certifié
Haute Valeur Environnementale
(Niveau 3)

ARMONY

AOC ENTRE-DEUX-MERS 2021



Vignoble

Age of vines : 30 years old

grape variety :



70 % Sauvignon



15 % Semillon



15 % Muscadelle



Cultivation

- Grassing controlled and every other row is ploughed
- Removing bad vine-branch by hand
- Trellising between wires by hand
- Mechanical leaf removal.
- 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
- Blending of 3 grape varieties juice
- Early stage of fermentation
- Filling up new oak barrels
- Stirring of the lees in a barrel
- Aeging on fine lees
- Racking of barrels
- Fining with bentonite, filtration on earth, then on membrane at bottling



Tasting

Armony has a pale yellow color with green highlights. Its nose is intense and complex with slightly vanilla woody notes. It develops fine and complex aromas of white-fleshed fruits such as peach, or exotic fruits such as mango and pineapple. It can accompany your grilled fish or fish in sauce, your white meats such as poultry or veal. it will go perfectly with marbled cheeses. Armony can also be enjoyed during your apéritifs in a friendly atmosphere, preferably at 10-12°C.

