



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



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

CHÂTEAU CASTENET AOC ENTRE-DEUX-MERS 2024



Vineyard

Age of vines : 20 years old

Dominant soil : Clayey limestone



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
- Launch of alcoholic fermentation of unassembled grape varieties
- Ageing on fine lees
- Blend of the grape varieties, fining, 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.

