

# 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



## CHÂTEAU CASTENET **AOC BORDEAUX ROSE 2024**





Age of vines: 20 years old

Cépages:

Dominant soil: Clayey limestone

85 % Cabernet Sauvignon

15 % Merlot



### 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.
- Phytosanitaries 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, destemming and pressing.
- Cold storage ranging from 8 days (Cabernet sauvignon) to 20 days (Merlot).
- Launch of alcoholic fermentation of unassembled grape varieties.
- Aging on fine lees for 1 month.
- Bonding then assembly of the grape varieties and filtration on earth before bottling.



#### **Tasting**

Beautiful bright color, this Bordeaux Rosé from Château Castenet reveals aromas of ripe strawberries and grenadine. In the mouth, it is complex and balanced with a nice, fairly fresh length. At 10 °C, it will be the ideal wine to share convivial moments throughout a simple meal on a sunny terrace.