

2021-04-16 Château de Fieuzal

1975 Château de Fieuzal

12% alc.

1985 Château de Fieuzal

12% alc.

1995 Château de Fieuzal

12,5% alc.

2005 Château de Fieuzal

Cab Sauvignon 65% Merlot 30% Petit Verdot 5%

13,5% alc.

Smoke, black cherry, plum, earth and tobacco, medium body and an earthy, soft, fresh, blackberry and cassis finish. You can drink this now, or give it another few years before you start enjoying it. (2012)

2007 Château de Fieuzal

Cab Sauvignon 65% Merlot 25% Cab Franc 6% Petit Verdot 4%

13% alc.

The nose, with its blend of smoke, flowers, wet earth, tobacco and cherry pipe tobacco offers a lot of interest. The palate is light, refined and easy going, with its soft, cherry charms. Ready to drink, there is no need for further aging. (2017)

2015 Château de Fieuzal

Cab Sauvignon 75% Merlot 10% Cab Franc 10% Petit Verdot 5%

60% ny ek 14% alc.

Medium bodied, with a nose already showing secondary notes of tobacco, tar, espresso bean, dark red fruits and forest scents. Soft, polished, silky and sweet, the wine delivers freshness and character in an open style that offers early drinking pleasure, as well as the stuffing to age for up to 2 decades. (2018)

1983 Château de Fieuzal

12% alc.

1993 Château de Fieuzal

12,5% alc.

Chateau de Fieuzal History, Overview

Chateau de Fieuzal like many Bordeaux chateaux is named in honor of one of the earlier owners who managed the estate at the start of the nineteenth century. After that, the vineyard was owned by the Griffon family. The Griffon's, who were lucky to have connections to Pope Leon XIII in Bordeaux, were able to fill the Vatican's cellars with their wines, which helped make the vineyard famous.

Eventually, Chateau de Fieuzal was purchased by the well-known Ricard family. The Ricard's owned multiple Bordeaux estates at the time, including Domaine de Chevalier and Chateau Malartic Lagraviere.

Today, Chateau de Fieuzal is owned by Lochlann Quinn, the chairman of Allied Irish Banks. Lochlann Quinn purchased Chateau de Fieuzal in 2001 from interestingly, another bank. In 2006, de Fieuzal they added Hubert de Bouard to their team as their consultant. The following year, in 2007 they brought in Stephen Carrier as their director and winemaker.

Over the years, Chateau de Fieuzal has continued expanding their vineyard holdings through a series of purchases. By 2020, they were one of the larger Classified Growths in the appellation.

Chateau de Fieuzal Vineyard, Terroir, Grapes, Winemaking

The large 70 hectare vineyard of Chateau de Fieuzal is planted for red and white wine grapes. 60 hectares of vines are planted to 50% Cabernet Sauvignon, 37% Merlot, 8% Petit Verdot and 5% Cabernet Franc for the red wine grapes. This is a change in the vineyard showing an increase in the Merlot and Petit Verdot and a decrease in the Cabernet Sauvignon.

10 hectares of vines are used for the white Bordeaux wine grape varieties which are planted to an even mix of 50% Sauvignon Blanc and 50% Semillon.

The vine density of the Chateau de Fieuzal vineyards is on average, 8,300 vines per hectare. The vineyard has a terroir of gravel, sand, clay and small white stones in the soils. One of the unique aspects of their terroir is the Eau Blanche stream, which adds much needed moisture in the hot, dry vintages. The best parts of the vineyards are on sloping hillsides that reach up to 58 meters at their peak.

On average, the vines are 35 years of age. But they have old vines as well. Their oldest vines are their Petit Verdot vines, which were planted all the way back in 1908.

Chateau de Fieuzal completed a multi-million Euro renovation of the estate in 2012. The winemaking facilities have been completely modernized with 63 vats in both wood and stainless steel. These 63 vats allow parcel by parcel vinification.

Chateau de Fieuzal Winemaking

To produce the red wine of Chateau de Fieuzal, vinification takes place in a combination of 9 stainless steel tanks and 54 new, wood fermentation vats in a myriad of sizes.

The vats range in size from as small as 15 hectolitres up to 185 hectolitres. The steel vats are used to vinify the Cabernet Sauvignon and Petit Verdot. The oak vats are reserved for the Merlot and Cabernet Franc.

The wines are aged in an average of 35% to 50% new, French oak barrels. However, some of the wine is aged in large 400 liter barrels. The aging period ranges from 16 to 24 months, depending on the varieties and the style of the vintage.

Since Hubert de Bouard began consulting the estate, the wines have been showing steady improvement. Continuing to strive to provide to produce the best wines possible, Chateau de Fieuzal declassified the entire 2017 harvest due to severe frost damage.

Production at Chateau de Fieuzal is on average, 24,000 cases of red wine and 3,500 cases of white wine per vintage. There is a second wine, L'Abeille de Fieuzal.

The Best Vintages of Chateau de Fieuzal are: 2019, 2018, 2017, 2016, 2015, 2012, 2010, 2009, 2008, 2006, 2005 and 2000. Although it is important to note that vintages can vary as to their quality between the white wine and the reds with as in some years, the reds are markedly better and in other vintages the whites are superior.

When to Drink Chateau de Fieuzal, Anticipated Maturity, Decanting Time

Chateau de Fieuzal can be enjoyed on the young side with decanting. Young vintages can be decanted for an average of 1-2 hours, give or take. This allows the wine to soften and open its perfume. Older vintages might need very little decanting, just enough to remove the sediment.

Chateau de Fieuzal is usually better with at least 5-7 years of bottle age. Of course that can vary slightly, depending on the vintage character. Chateau de Fieuzal offers its best drinking and should reach peak maturity between 9-17 years of age after the vintage.

Serving Chateau de Fieuzal, with Wine, Food, Pairing Tips

Chateau de Fieuzal is best served at 15.5 degrees Celsius, 60 degrees Fahrenheit. The cool, almost cellar temperature gives the wine more freshness and lift. The red wine of Chateau de Fieuzal is

best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes.

Chateau de Fieuzal is a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms and pasta as well as cheese. The white wine of Chateau de Fieuzal is a perfect wine to serve with shellfish, sashimi, sushi, all types of seafood, chicken, veal and cheese.

www.fieuzal.com

Read more at: <https://www.thewinecellarinsider.com/bordeaux-wine-producer-profiles/bordeaux/graves-pessac/de-fieuzal/>