

2019 VINTAGE

A mild winter, an early bud-break, a “British” spring followed by a dry summer and classic “Indian Summer” autumn period, ideal for enhancing the quality of our berries. In a sentence, these were the Fieuzal 2019 vintage conditions.

No climatic event disrupted this vintage. There was a moment of nervousness during the flowering period, due to a cold spell, but this was later proven to not affect our harvest.

Summer was dry, with a few days of heatwaves leading up to the 9th September when light rain came to soften our tannins and re-balance alcohol levels.

The whites were therefore harvested from the 4th to 17th September. From the 4th to 17th September, we harvested the Sauvignons early in the morning and the first Semillons were harvested on the 11th September. We completed the 2019 white harvest on the 16th and 17th September. The style of our 2019 white is singular for a Fieuzal. Summer was dry and you can feel the maturity of the whites when tasting. The nose is complex, a mix between the freshness of lemon zest and the generosity of apricot and mango. There is a very fine harmony.

In the mouth, the wine is extremely rich, with remarkable length marked by the freshness that is so specific to our terroir, which allows for wonderful acidity even in ‘hot’ vintages. The PH of 3.3 is a little higher than usual, with alcohol levels a little over 13°. A one-of-a-kind Fieuzal white, a unique blend of Semillon and Sauvignon Blanc.



Owners

Brenda & Lochlann Quinn

Winemaker

Stephen Carrier

Blend

65% Sauvignon, 35% Sémillon

Consultant

Thomas Duclos

FIEUZAL
Grand Cru Classé de Graves