FIEUZAL

Grand Cru Classé de Graves



2018 VINTAGE

Overall, 2018 began with a wet spring and early summer, followed by a period between July and October with excellent conditions for the ripening of very fine grapes.

Although rainfall in the first period of the year was only slightly above Fieuzal's 10-year average (973 mm vs 911 mm), the intensity and frequency of the rain rather than the overall quantity, combined with a warm early summer, created the greatest mildew threat ever experienced. Before the quantities were very generous !

Summer was highly favorable, with nice fluctuations in temperature between the night and day, which is in my opinion essential for the development of high-quality grapes. We were spoiled in September and the first half of October, with weather that was perfect for winemakers. This "Indian summer" allowed us to harvest our plots at the desired level of maturity.

The Merlot possessed rare levels of concentration, the Cabernet Franc was delicious and silky, the Petit Verdot deep and dark, and the Cabernet Sauvignon had its characteristic power and freshness. The result is a blend that should total almost 7000 cases with the following traits : alcohol at around 14%, acidity 3,8 and pH 3,7.

The colour is a deep, intense red that reflects the excellent concentration of the skins. The nose is still restrained at this stage. On the palate, the wine is dense and silky at first, with an absolutely remarkable freshness that is for me THE uniqueness of this vintage and allows for great intensity with a singular finish. Hence my hope that this vintage will be one with great ageing potential. I feel that this Fieuzal 2018 demonstrates a mastery of fine balance and pure power.

Stephen Carrier, Winemaker

VINEYARD

Owners :
Brenda & Lochlann Quinn

Consultant :
Hubert de Boüard

Appellation :
Pessac-Léognan

Harvest : September 21th 2018 - October 12th 2018

Blend : 55% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc, 5% Petit Verdot