

2014 VINTAGE



The wine has a purple-red colour with a medium density and bright red glints thanks to this vintage's remarkable acidity levels (PH 3.60).

The nose is pure and elegant, with primary notes of bigarreau cherry, raspberry and lightly spiced forest fruits, followed by notes of macerated cherry (alcohol 14%). All these flavours are accompanied by a subtle undertone of vanilla. At this early stage in the ageing process (2 months), the nose evolves very quickly.

In the mouth, I note two main sensations: above all, a delicate and silky attack with a persistence characteristic of this 2014 vintage, then a long finish which already indicates that this blend will develop well over time. The tannic qualities are pleasant: extremely delicate with a highly satisfying 'gritty' texture on the finish.

Extraction was gentler than in previous years at Fieuzal, the aim being to achieve what the French call 'Equilibre' - a wine whose power has been carefully harnessed and managed in order to obtain a well-balanced result. Experience has shown me many times that it isn't useful to extract all the substance from the grape skins and simply hope for it to become more refined over time... quite the opposite. I believe that this year we have mastered our extraction process and reached a level of balance beyond what is typical for Fieuzal.

You know our winery and our vats, and therefore appreciate that we have the possibility of carrying out fermentation in wood, stainless steel or concrete. In 2014, our Fieuzal grapes were mostly macerated in stainless steel and concrete to preserve the fresh characteristics of the fruit. We also chose to do most of our vat work during the first part of the fermentation process. Maceration of the Merlot and the Cabernet Franc didn't exceed 20 days, and for the majority of the Cabernet Sauvignon didn't exceed 30 days. It should be mentioned that this is the first year that we harvested the Cabernet Sauvignon vines that were replanted in 2012... a superb development! This vine growing business is certainly long, hard graft though.

The Merlot was harvested between the 1st and 10th October, the Cabernet Franc between the 4th and 8th and the Cabernet Sauvignon between the 16th and 23rd.

Owners

Brenda & Lochlann Quinn

Winemaker

Stephen Carrier

Consultant

Hubert de Bouïard

Blend

65% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc

FIEUZAL

Grand Cru Classé de Graves