

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 reds were harvested from Wednesday 18th September to 11th October. The idea was to obtain increased freshness, so we slightly adjusted the order in which we harvested compared to usual. The Merlots were harvested 'à la carte' from the 18th to 30th September. We harvested young plots of Petit Verdot and Cabernet Sauvignon on the 2nd October, and from the 7th October the whole team came together for 5 days to complete the 2019 harvest. There is energy in this wine!

In the mouth, there is a rare elegance, finesse and a unique texture that envelops the palate. This blend is already tasting very well. There is an aromatic precision and mouthfeel that will, without a doubt, remain characteristics of this vintage. Alcohol degree: 13.5° / PH= 3,65

The blend comprises three varietals: Cabernet Sauvignon, Petit Verdot and Merlot, with a predominance of Merlot.

Owners

Brenda & Lochlann Quinn

Winemaker

Stephen Carrier

Consultant

Thomas Duclos

Blend

65% Merlot, 30% Cabernet Sauvignon, 5% Petit Verdot.



FIEUZAL
Grand Cru Classé de Graves