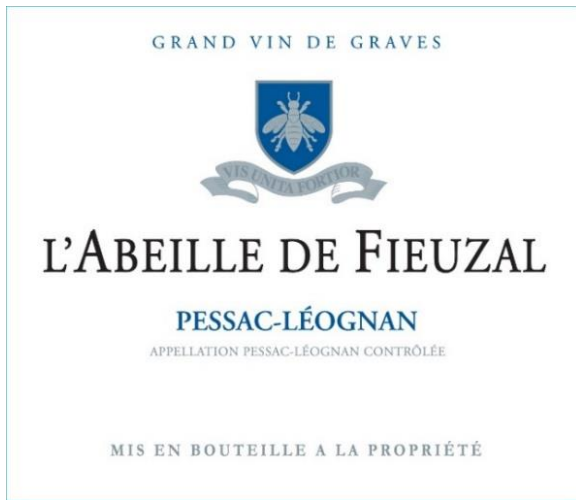


the wine trust

HERITAGE • TRADITION • CRAFT



Chateau de Fieuzal Background

Owner: Lochlan and Brenda Quinn

Country: France

Region: Bordeaux – Pessac-Leognan

Description: Chateau de Fieuzal was founded in the 17th century. One of Pessac-Leognan's top estates, it was awarded Grand Cru Classe de Graves status in 1959. The current owners have invested extensively in state-of-the-art facilities. Winemaker Stephen Carrier is a rising star who merges a global outlook honed from stints in California with respect for the traditions of Bordeaux.

Wine Notes – 2018 L'Abeylle de Fieuzal Blanc, Pessac-Leognan

While technically Chateau de Fieuzal's second white label L'Abeylle de Fieuzal is a formidable wine in its own right and is one of the most compelling Bordeaux blancs. The main differences between Abeille and Fieuzal's grand vin are the length of aging and the cepage (Abeille has a higher percentage of Semillon). However, the winemaking for both cuvees is identical and features plot-by-plot hand-harvesting and vinification. The final blend is made by winemaker Stephen Carrier, assisted by world-famous consultant Hubert de Bouard, after which the wine is aged in oak barrels for another 10 months. The results is a gorgeous, precise and fresh wine, with Sauvignon Blanc providing structure and acidity, while Semillon adds richness and roundness.



91 Points - *this second wine reflects the equilibrium and ripeness of the top white while having a lighter, more instantly accessible character. With judicious wood aging...ready from 2022.*

Technical Specifications

Varietal Composition:	54% Sauvignon Blanc, 46% Semillon
Vineyard Region:	Pessac-Leognan
Vine Age / Yields:	35+ years old on average
Production Volume:	2,000 cases on average
Vineyard Characteristics:	Gently sloping clay soils with gravel outcrops
Wine-Making / Vinification:	Each plot separately farmed and harvested, vinified in 63 separate vats of varying sizes and materials (stainless steel with 7-10 months of oak barrel aging for Sauvignon Blanc, oak fermentation and 12 months of oak barrel aging for Semillon), aged in used French oak barrels for 10 months after blending
Alcohol / Volume:	12.0%
Packaging:	6-pack OWC