

Château de Fieuzal Blanc 2015

CSPC# 801737

750mlx12

13.0% alc./vol.

Grape Variety

55% Sauvignon Blanc, 45% Semillon

Appellation

Pessac-Léognan

Classification

Grand Cru Classé de Graves

Website

<http://www.fieuzal.com/en/>

General Info

Chateau de Fieuzal is an historic property in the Graves region of Pessac-Leognan, dating back to the 1500s. Situated on the famous gravel of Pessac-Leognan and divided by the Eau Blanche stream, the vineyards of Fieuzal benefit from the minerality and stoniness of the well-drained soil. Heat is both retained and then reflected on to the vines, which are planted with equal parts Semillon and Sauvignon Blanc for its Bordeaux Blanc.

Chateau de Fieuzal is named in honour of the family that owned it at the start of the nineteenth century. After that, the Bordeaux wine property was owned by the Griffon family. The Griffon's, who were lucky to have connections to Pope Léon XIII in Bordeaux, were able to fill the Vatican's cellars with their wines from Pessac Leognan. de Fieuzal was purchased by the Ricard family. The Ricard's owned multiple Bordeaux wine estates including Domaine de Chevalier and Malartic-Lagravière.

In 2001, Lochlann Quinn, the chairman of Allied Irish Banks, purchased Fieuzal and brought in famed chateau owner Hubert de Bouard (of recently elevated Ch. Angelus in St. Emilion) as consultant. In 2012, the estate underwent a multi-million Euro renovation, including the creation of a new cellar and modernizing the winery to allow for parcel-by-parcel vinification.

Vintage

Pessac Léognan has had a very good vintage for its white wines in 2015. The growing season was almost ideal, with good weather during flowering ensuring good fruit set; the ensuing summer drought conditions were ameliorated by rainfall in late July and August and a dry early September allowed for a trouble-free harvest. Cooler than average September temperatures also helped preserve acidity in the fruit. While there are not the aromatic profiles of 2011, 2012 and 2013, there is weight and depth here in 2015.

An unremarkable winter (wet the first two months, then cold between mid- January and mid-February) followed by a dry, warm spring for nearly perfect flowering. Ideal weather to meet the first two conditions for a good vintage: early, quick, and even flowering and fruit set. Dry, hot early summer weather between fruit set and véraison (colour change) followed by a wonderful month of August that launched ripening.

A halt to vegetative growth at the beginning of véraison: the 3rd condition for a good red wine vintage. Thus, at this stage, the first three conditions for a good red wine vintage – flowering and fruit set that were both early and well grouped together during fine, dry weather, and a stop to vegetative growth – were perfectly satisfied. September and October were cool and sunny, without rain. This meant that there was no rush to pick the grapes, and that the two final conditions for a successful vintage were also met.

Vineyards

The Bordeaux wine vineyards are planted on sand and gravel soils. The 39-hectare vineyard is planted to red and white grape varieties. For the reds, 60% Cabernet Sauvignon, 33% Merlot, 4.5% Cabernet Franc and 2.5% Petit Verdot. The white grapes are planted to 50% Sauvignon Blanc and 50% Semillon.

Fieuzal's 10 hectares of white vines are planted with the traditional grape varieties of Sauvignon, Sémillon and Muscadelle. The clay-limestone soil found in these plots helps to preserve the fresh tastes and aromas of the white grapes.

Harvest

We started picking the Merlot on 16th September and finished the Merlots on 1st October, picked several plots of Cabernets on 6th and 7th and stopped. Then started 12 October 2015 and finished on 16th October 2015.



Vinification/ Maturation	Equipped with new stainless-steel tanks, the vinification of the white wine takes place in 50% steel and 50% new French oak barrels. There is no malolactic fermentation. The wines are aged between 16 to 18 months, depending on the style of the vintage.
Serve with	Seafood with Rich Sauce, White Meat, Soft Cheese.
Production	1200 cases made
Cellaring	Drink 2019-2032
Scores/Awards	<p>92 points - James Molesworth, Wine Spectator - March 31, 2018</p> <p>90-93 points - James Molesworth, Wine Spectator - Web Only 2016</p> <p>90-92 points - Neal Martin, Wine Advocate #224 - April 2016</p> <p>87? points - Neal Martin, Wine Journal - March 2018</p> <p>95 points - James Suckling, JamesSuckling.com - February 2018</p> <p>95-96 points - James Suckling, JamesSuckling.com - April 2016</p> <p>95 points / Cellar Selection - Roger Voss, Wine Enthusiast - February 2018</p> <p>93-95 points - Roger Voss, Wine Enthusiast - March 1, 2016</p> <p>16 points - Julia Harding, JancisRobinson.com - October 2017</p> <p>15.5 points - Jancis Robinson, JancisRobinson.com - April 2016</p> <p>91 points - Jane Anson, Decanter.com - November 2017</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - May 2018</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - April 2016</p> <p>93-95+ points - Jeremy Williams, winewordsandvideotape.com - March 2016</p> <p>91 points - Tim Atkin, MW - timatkin.com - April 2016 (score only)</p> <p>16 points - Farr Vintner - March 2016</p> <p>88 points - Jeannie Cho Lee MW, asianpalate.com - May 2016</p> <p>87-89 points - Antonio Galloni, Vinous - April 2016 (score only)</p> <p>17.5+ points - Matthew Jukes, MW - April 2016</p> <p>91-93 points - Falstaff Magazine (score only) - May 2016</p> <p>17.5 points - La Revue du Vin France (score only) - June 2016</p>
Reviews	<p><i>“Rich, broad and creamy in feel, with hazelnut, ginger, creamed apple and pear fruit and a long, piecrust-infused finish. Flirts with an exotic feel, but there’s a salted butter and chamomile echo through the finish that keeps this harnessed well enough. This has really fanned out since the barrel tasting. Drink now through 2020. 1,200 cases made.”</i></p> <p>- JM, Wine Spectator</p> <p><i>“Shows a mouthwatering salty tang from the start, cutting through the yellow apple, straw and verbena notes. Ends with lovely cut and persistence. Score range: 90-93”</i></p> <p>- JM, Wine Spectator</p> <p><i>“The 2015 de Fieuzal Blanc has plenty of tropical fruit on the nose - pineapple, pink grapefruit and lime aromas that are designed to seduce. The palate has a little fatness on the entry, a little lower in acidity than its peers, with rounded peach and pineapple notes flourishing on the finish. A classy crowd-pleaser, in other words.”</i></p> <p>- NM, Wine Advocate</p> <p><i>“The De Fieuzal 2015 Blanc has a taut, melon and white flower-scented bouquet with subtle undergrowth/wet moss-like aromas simmering underneath. The palate is well balanced but quite oaky on the entry and this just obscures some of the terroir expression toward the finish. It is pleasant but does not deliver the intellectual aspect of some of its peers. I would like to re-taste this again at some point.”</i></p> <p>- NM, Wine Journal</p> <p><i>“Ripe and spicy, this is a smoothly textured wine. Its wood aging and creamy texture are rich, opulent and generous. With tangy acidity in the background, this dense wine is already impressive. Drink from 2022.”</i></p> <p>- RV, Wine Enthusiast</p> <p><i>“93–95. Barrel Sample. There is a great balance between the spicy wood and the rich fruits that show off the ripe vintage. This is a wine that is poised, concentrated and ready to age.”</i></p> <p>- RV, Wine Enthusiast</p>

- Reviews** *“Some spicy wood on offer with attractive, ripe tropical fruits delivered in a smoothly textured palate that has impressive length and focus. Good concentration. One of the best whites from here in a while. 55% sauvignon and 45% Semillon. Drink or hold.”*
- JS, JamesSuckling.com
- “Powerful and dense white with so much fruit and structure. This is one of the best whites from here in a while. Looking forward to seeing its evolution. 55% Sauvignon and 45% Sémillon.”*
- JS, JamesSuckling.com
- “Relatively restrained on the nose. Quite woody/cedary on the palate but with a cool citrus flow across the palate. Fresh and balanced if not that intense. (JH) “*
- JH, JancisRobinson.com
- “Rather dull nose - sweet and powdery. Simple fruit.”*
- JR, JancisRobinson.com
- “A very attractive mix of fresh citrus with rich apricot running through – one of the 2015s that has managed to scoop up some acidity from the ripe grapes. 55% Sauvignon Blanc and 45% Semillon aged in 30% new oak barrels.”*
- JA, Decanter.com
- “Just a hint of vanilla creeps in before you find all the sweet, ripe, racy, fresh, juicy yellow citrus fruits. Zesty and energetic on the palate, the fruit is sweet, ripe and pure.”*
- JL, thewinecellarinsider.com
- “Lemon, lime, vanilla bean and bright, green apple flavors are enhanced with a zippy acidity in the crisp finish.”*
- JL, thewinecellarinsider.com
- “Washed grey/green; lovely aromatics; tight but deep; opens up to reveal passionfruit and lime notes; white melon; very attractive indeed; bold and racy palate with texture; will broaden with age; excellent length. Wonderful. Tasted UGCB 7/6/16. Drink 2020-2028. 93-95+”*
- JW, winewordsandvideotape.com
- “9 hectares of vineyard at de Fieuzal produce white grapes - 50:50 Sauvignon Blanc and Semillon. 4000 cases produced annually. Pale in colour with a quite grapey, floral nose. The palate is all lemons, apples and freshness, with only a hint of subtle smokiness from oak. Fresh, clean, lifted and long.”*
- Farr Vintners
- “A lovely white that is vibrant, refreshing and light bodied. The core acidity provides a nice structure for the herbal, citrus flavors of this lively white. Best to enjoy within the next 5 years.”*
- JCL, asianpalate.com
- “Grippy and quite powerful, this is a more structured wine with touches of mint and some muted tropical notes, too. It will age well.”*
- MJ, matthewjukes.com
-