

Château de Fieuzal Blanc 2023

CSPC# 102918

6x750ml

12.5% alc./vol.

Grape Variety

60% Sauvignon Blanc, 40% Semillon.

Appellation

Pessac-Léognan

Classification

Grand Cru Classé de Graves

Website

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

Sustainability

A conversion to Organic Agriculture is in progress, meaning that preserving Fieuzal's natural resources comes before all else; flowers, fauna and woodland surround the various plots, adding charm and diversity. The 85 hectares of vines are sensitively tended using sustainable agriculture and careful attention to detail.

Bee friendly designation.

HVE designation.

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.

The wines of Château de Fieuzal have a distinct allure that is inseparable from the place from which they are grown. Every bottle enables us to share Fieuzal's unique energy, bringing to life every aspect of our complex terroir in an intense but precise balance. Fieuzal has the intriguing ability to hold one's attention, by combining flavour and feeling; the senses and the sensual. Extraordinary freshness, naturally provided by our soils, holds the wines together with remarkable tension right to the finish. Fieuzal white is an enchanting balance between our Sauvignon Blanc and Sémillon fruit.

Winemaker

Stephen Carrier – winemaker. Thomas Duclos consults.

Vintage

2023 was the perfect example of a terroir vintage, like no other since my arrival at Fieuzal.

Terroir is a place, the associated climate, and the people who work there, and Fieuzal 2023 is the epitome of this. Rainfall was a fundamental factor in the quality of this vintage. Our deep soils of fine gravel are ideally suited to water deficit, so our whites and our reds both enjoyed a remarkable supply of water.

A long harvest, extraordinary work in the vineyard due to unusual pressure on the grapes, and our unique approach to pressing at Fieuzal were the keys to the quality of our juices, aged in our acacia and oak barrels.

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

August 28th 2023 - September 4th 2023



Vinification/ Maturation	Aged for 12 months in French Oak barrels, the wine grows to fill the entire palate whilst providing a teasing combination of zesty, fruity and floral notes. Equipped with new stainless-steel tanks, the vinification of the white wine takes place in 50% steel and 40% 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.
Tasting Notes	The Château de Fieuzal Blanc 2023 is a dry, medium-bodied white wine from the Pessac-Léognan region of Bordeaux, France. It is a blend of 60% Sauvignon Blanc and 40% Sémillon, with professional ratings praising its freshness and complexity. Key tasting notes include citrus (lemon sherbet, lime zest), stone fruits (peach, pear), and floral or herbal elements (acacia, sage), along with a characteristic saline and chalky finish.
Winemaker's Notes	Crystal clear with golden reflections. The aromas are fresh and very precise, with notes of apricot and lemony fresh citrus fruit giving way after a few moments to very mineral nuances of flint and chalk. Straightforward and pure on the palate, it expresses all the complexity and identity of the 2023 vintage, with a fleshy texture reminiscent of vineyard peaches. The finish is fresh and elegant, with a distinctive bitterness that will give this FIEUZAL remarkable staying power.
Serve with	Seafood with Rich Sauce, White Meat, Soft Cheese. This white wine pairs well with a variety of dishes, including shellfish, sushi, sashimi, other seafood, chicken, and veal.
Production	Approx. 2,000 cases made
Cellaring	Drink 2025-2035
Scores/Awards	<p>95 points - Yohan Castaing, Wine Advocate - April 2026</p> <p>93-95 points - Yohan Castaing, Wine Advocate - April 2024</p> <p>91-93 points - Lisa Perrotti-Brown, The Wine Independent - December 2025</p> <p>93-94 points - James Suckling, JamesSuckling.com - April 2024</p> <p>92 points - Jane Anson, janeanson.com - December 2025</p> <p>92 points - Jane Anson, janeanson.com - April 2024</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - March 2026</p> <p>91-93 points - Jeff Leve, thewinecellarinsider.com - May 2024</p> <p>91 points - Tim Atkin, MW - timatkin.com - April 2024</p> <p>92-94 points - Thomas Parker, Farr Vintners - April 2024</p> <p>91-93 points - Jeb Dunnuck MW - May 2024</p> <p>93 points - Jean Marc Quarin - February 2026</p> <p>94 points - Peter Moser, Falstaff Magazine - May 2025</p> <p>92-94 points - Alexandre Ma MW - April 2024</p> <p>93 points - Vinum Wine Magazine - January 2026</p>
