



On Monday September 24th we completed Fieuzal's 2012 white harvest and the wine is now safely in the cellars. Starting on September 6th we spent two days collecting the sauvignon blanc grapes from the "Haut Gardère" section of the property. We moved to the "Ferbos" and "Dispute" sections and then we finished the last of the sauvignon blanc, and, took in all the sémillon blanc. The first impressions of the whites are good, from both a quality and volume point of view. The harvest itself went smoothly, with weather conditions that I would describe as perfect. The higher September temperatures were nicely counterbalanced by cool nights that helped to preserve the grapes' fresh aromas and the sauvignons are suitably 'crispy' - exactly as I like them. As we have done for the past two years, we are using oak barrels as well as acacia wood barrels for the sauvignons. Adapting vinification to suit the special characteristics of each individual vintage is always the winemaking goal at Fieuzal, and, in this case the intention is to preserve the freshness of our sauvignons while still providing them with the benefits of barrel fermentation and aging. The sémillons are nicely rich, with an alcohol content that varies from 12.8 degrees to 13.5 degrees. For them, fermentation takes place in oak barrels only, bringing a density and depth to the final blend. The sémillons will also provide the main constituent of our other white, l'Abeille de Fieuzal. For the first time, we have isolated two different qualities of press wine, thanks to a special process. These press wines will be fermented in very small steel vats to prevent any oxygenation and the aim here is to counterbalance any risk of too much oxygen in the barrel-fermented batches. Now, we must fix a harvest date for the reds - starting with the merlot. This means weekly tours of the vines with our consultant Hubert de Boüard, who has been working with us for six years now, Anne, our cellar master and Christophe, our vineyard manager. The rain that fell will do the grapes good and - so far - the weather conditions are looking positive for the next few days.

What a joy to be in Bordeaux for September and October...

*Stephen Carrier, directeur*

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