



HOUSE OF TOWNEND

Château de Fieuzal Rouge 2025, Pessac-Léognan, 6x75cl

Price £140.00
Code FIEU025

Owned by Irishman Lochlann Quinn since 2001 and benefiting from large-scale investment, this is a top-performing Chateau, now making both red and white wines of class and pedigree.

Tasting Notes:

In 2025 Fieuzal used 10% clay amphora, supported by 32% new oak, the amphora adding a lovely purity, linear freshness and structure to the palate. This is a finely tuned Pessac with black, opulent sweet fruits, layers of freshness, a touch of graphite, supporting tannins and a streak of raspberry, red cherry and herbs, all benefiting from finely judged oak. A wine of great precision, long in the mouth and age worthy.





HOUSE OF TOWNEND

Specification	
Vinification	Harvest 4th-27th September with a yield of 26hl/ha followed by a meticulous vinification, including a gentle extraction and extended maceration of 35–40 days. Aged in 32% new oak along with 10% clay amphora. Alc 12.8%
Size	6x75cl
Drinking Window	Drink from 2034 through to 2044
Country	France
Region	Bordeaux
Area	Pessac-Léognan
Type	Red Wine
Grape Mix	50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot
Genres	En Primeur, Fine Wine
Vintage	2025
Body	Rich, bold and robust
Producer	Château de Fieuzal
Producer Overview	The Château was acquired in 2001 by Irish businessman and philanthropist, Lochlann Quinn, who has invested heavily whilst also increasing the vineyard holdings, to become one of the larger Classified Growths of the Pessac-Léognan Appellation. The 48ha of vines are split 39ha of red grapes and (60% Cabernet Sauvignon, 33% Merlot, 4.5% Cabernet Franc and 2.5% Petit Verdot) and 9ha of white grapes (split equally between Semillon and Sauvignon Blanc).
Closure Type	Cork