



FAT *bastard*[™]

ROSÉ

WINERY Gabriel Meffre
WINE NAME FAT *bastard* Rosé
VINTAGE 2009
VARIETAL(S) 60% Shiraz, 40% Grenache
APPELLATION(S) Vin de Pays d'Oc
VINTAGE NOTES The grapes for the 2009 Rosé were harvested at the end of August. Daytime temperatures were very high, so the grapes were harvested during the night. This allowed the grapes to be picked and maintained at a temperature that preserves the aromas and tannins (between 10° and 15° C).

In 2008, heavy rain fell through spring and summer, while in 2009 the summer was very dry and hot, which allowed the grapes to be harvested at optimum maturity. As in 2008, Grenache grapes were added to the blending to enrich the ripe fruit flavors.

**MATURATION/
WINEMAKING** The winemakers work very closely with the growers to determine the date, and sometimes even the hour, to start the harvest. The goal is to seek aromatic ripeness and rich varietal character.

Upon arrival at the winery, the grapes were passed through the crusher-destemmer and then divided, one part going to the pneumatic press, while the other part was put into stainless steel tanks until the juice reached the perfect color. The two parts were then blended and vinified with selected yeasts at controlled temperatures. At the end of alcoholic fermentation, the malolactic fermentation was stopped to keep freshness and acidity.



TECHNICAL DATA

TOTAL ACIDITY G/100ML 3.17 g/l
ALCOHOL % 12.36%
pH 3.32
BOTTLING DATE January 2010
WINEMAKER Thierry Boudinaud
VINEYARDS FAT *bastard* Rosé is a blend of Shiraz and Grenache from Languedoc. These grapes were carefully selected to attain a fruit-forward, full-bodied blend that is fresh and lively.
COLOR Intense pink with purple-blue hues.
BOUQUET Complex and expressive with intense raspberry and strawberry notes.
TASTING NOTES Round and full on the palate with ripe red fruits and a long, fresh finish.
FOOD PAIRINGS A highly versatile wine. Enjoy as an aperitif, with BBQ, fresh summer salads, spicy and fried food, or simply paired with soft cheeses.

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