



FAT *bastard*

CABERNET SAUVIGNON

Winery Gabriel Meffre
Wine Name FAT *bastard* Cabernet Sauvignon
Vintage 2007
Varietal(s) % 100% Cabernet Sauvignon
Appellation(s) Vin de Pays de Vignobles de France
Vintage Notes A warm dry summer allowed the Cabernet Sauvignon grapes to reach an excellent level of maturity by harvest time. The grapes for this vintage exhibited intense aromas of black currants and wild fruits with round, well integrated tannins.

Maturation/ Winemaking Our winemakers work very closely with the growers to determine the start of the harvest, ensuring optimum maturity of fruit. Cabernet is the last varietal that is picked in the Languedoc region resulting in rich, concentrated flavors.

Upon arrival at the winery they immediately begin the de-stemming and crushing process. The juice is fermented at controlled temperatures in tanks for one week. After fermentation starts, the wine undergoes a period of maceration at warmer temperatures to optimize extraction and round-off tannins. The wine is pressed pneumatically and run into stainless steel tanks to undergo malolactic fermentation. 25% of the wine is aged in oak for six to eight months before blending and bottling.



TECHNICAL DATA

Total Acidity 3.5 g/l
Alcohol 13.8%
pH 3.7
Winemaker Thierry Boudinaud
Vineyards FAT *bastard* Cabernet is sourced from vines grown in stony soils, with controlled yields, mainly on the foothills of the Pezenas area and in the Minervois region of the Languedoc-Roussillon.
Color Dark, intense and brilliant red
Bouquet Delicious nose with aromas of wild fruits and spicy pepper
Tasting Notes Rich and powerful with a hint of licorice, smooth tannins with a robust and lively finish.
Food Pairings Pair with grilled steak or game, and rich chocolate desserts.

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