



FAT *bastard*

PINOT NOIR

Winery Gabriel Meffre
Wine Name FAT *bastard* Pinot Noir
Vintage 2007
Varietal(s) % 100% Pinot Noir
Appellation(s) Vin de Pays de Vignobles de France
Vintage Notes After a rainy spring we had a summer with cool nights and hot days in July, and a cooler than usual August, which helped develop and retain good varietal aromas and acidity. The harvest began very early this year, around the 13th of August in certain areas.
In general, the summer was less hot than 2006, with little-to-no rain. The harvest period was very sunny allowing the grapes to ripen cleanly, develop soft tannins and remain rot-free.

Maturation/Winemaking Our winemakers worked very closely with the growers to determine not only the date to start the harvest, but also to ensure that grapes will be picked at optimum maturity.

Upon arrival at the winery, the grapes were passed through the crusher-destemmer and sent into tanks for a brief cold-soak. Alcoholic fermentation took place at low and controlled temperatures to keep the lively and sought-after Pinot fruit aromas. Once the fermentation process finished, we pressed the cap pneumatically to gently extract the remaining wine. Malolactic fermentation followed before the wine was racked and stored in stainless steel tanks for a few months to harmonize the fruit and tannins.

TECHNICAL DATA

Total Acidity 3.10 g/l

Alcohol 12.8%

pH 3.7

Winemaker Thierry Boudinaud

Vineyards To make the FAT *bastard* Pinot Noir, we sourced grapes primarily from the Hérault vineyards, located in the foothills of Massif Central near Pézénas and Béziers. We also sourced grapes from the Mediterranean island of Corsica, an up-and-coming producer of delicious Pinot Noir.

Color Ruby red color, bright and crisp

Bouquet Intense crushed strawberries with a hint of rose petals

Tasting Notes Lively and elegant with ripe red fruits and a hint of floral notes. Soft, smooth tannins and rich flavors of strawberries, raspberries, finishing with cherry notes.

Food Pairings A delicious wine that marries extremely well with white meats such as chicken, veal, pork and fresh salads. The soft tannins make tuna, swordfish and sushi great complements – FAT *bastard* Pinot Noir is the quintessential “crossover” wine!



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