



# FAT *bastard*

ROSÉ

- Winery** Gabriel Meffre  
**Wine Name** FAT *bastard* Rosé  
**Vintage** 2007  
**Varietal(s) %** 100% Shiraz  
**Appellation(s)** Vin de Pays de Vignobles de France  
**Vintage Notes** At the end of August, we started harvesting the grapes to make the Rosé. It wasn't a hot period and the nights were nice and cool, allowing reception of the grapes at temperatures between 10° and 15° degrees Celsius, excellent to preserve aromas.  
A regular ripening cycle produced delicious, vibrant rosé with a similar acid balance to the 2006. In this year's vintage, we used different yeast strains that favor the extraction of perfumed fruit aromas such as peach and apricot.
- Maturation/Winemaking** Our winemakers worked very closely with the growers to determine not only the date to start the harvest, but sometimes even the hour, in order to get fruit at the peak of its maturity and aromatic ripeness.  
Upon arrival at the winery, the grapes were passed through the crusher-destemmer and then divided, with one part going directly to the pneumatic press, while the other part was sent into stainless steel tanks to macerate a few hours until the color reached the perfect hue. The two parts were then blended and vinified with selected yeasts, at strictly controlled temperatures. At the end of alcoholic fermentation, the malolactic fermentation was blocked to retain the fresh acidity.



## TECHNICAL DATA

**Total Acidity** 3.3 g/l

**Alcohol** 13.5%

**pH** 3.6

**Winemaker** Thierry Boudinaud

**Vineyards** The FAT *bastard* Rosé is a blend of Shiraz grapes from carefully selected sources from throughout the Languedoc.

**Color** Bright pink color with purple-blue hue

**Bouquet** Very expressive and complex, with peach, apricot and raspberry notes.

**Tasting Notes** Fat and full palate with vibrant, lively flavors of red berries, and a very long, fresh finish.

**Food Pairings** Enjoy with BBQ, fresh summer salads, or soft cheese. A fine complement to spicy or fried foods, or simply to enjoy while relaxing on the deck

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