



FAT *bastard*

SAUVIGNON BLANC


- Winery** Gabriel Meffre
Wine Name FAT *bastard* Sauvignon Blanc
Vintage 2007
Varietal(s) % 100% Sauvignon Blanc
Appellation(s) Vin de Pays de Vignobles de France
Vintage Notes Warm temperatures without rain during the season allowed the grapes to be harvested during optimum maturity, preserving the delicate varietal aromas of the Sauvignon Blanc. This vintage has an excellent balance in its acidity.
- 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. Our goal was to source fruit with aromas and flavors of tropical fruit associated with FAT *bastard* Sauvignon Blanc.

Upon arrival at the winery they immediately begin the de-stemming and crushing process. After short contact with the skin to gain enhanced fruit character, the juice is pressed pneumatically and refrigerated for 24 hours. It is then drawn off to start the fermentation with selected yeasts, at controlled temperatures. All of the wine is fermented in stainless steel tanks. In order to maintain the acidity, we block malolactic fermentation and age the wine on lees to give it more body and its characteristic FAT *bastard*, fruit-forward style.



TECHNICAL DATA

- Total Acidity** 4.1 g/l
Alcohol 12.25%
pH 3.5
Winemaker Thierry Boudinaud
Vineyards We sourced FAT *bastard* Sauvignon Blanc from the coolest part of the Languedoc in the foothills of the Massif Central.
- Color** Pale greenish-yellow
Bouquet Expressive and complex, with notes of grapefruit and tropical fruits.
Tasting Notes On the palate the wine is crisp and fresh with a firm backbone of acidity and vibrant, tropical flavors.
Food Pairings Perfect to enjoy on its own or with seafood.

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