



# FAT *bastard*™

**WINERY** Gabriel Meffre  
**WINE NAME** Fat *bastard* Cabernet Sauvignon  
**VINTAGE** 2008  
**VARIETAL(S)%** 100% Cabernet Sauvignon  
**APPELLATION(S)** Vin de Pays D'Oc  
**VINTAGE NOTES** A warm summer with ample rain followed by mild temperatures, yielded a late harvest. The result was a vintage with perfect maturation and rich aromatics.

**MATURATION/  
WINEMAKING** Our winemakers work very closely with the growers to determine the start of the harvest. Our goal is to seek aromatic ripeness and rich varietal character.

Upon arrival at the winery the grapes go through the crusher-stemmer. After fermentation starts, the wine undergoes a maceration period at rather warm temperatures to optimize extraction and round off the tannins. The fermentation takes place in tanks at controlled temperatures and is followed by maceration in order to produce round flavors. The wine is pressed pneumatically and transferred into stainless steel tanks where the malolactic fermentation will start. The wine is aged for 6 to 8 months, with 20% of the volume in oak.



CABERNET SAUVIGNON

## TECHNICAL DATA

**TOTAL ACIDITY G/L** 3.2  
**ALCOHOL** 13.5%  
**pH** 3.6  
**WINEMAKER** Thierry Boudinaud  
**VINEYARDS** Fat *bastard* Cabernet is sourced from vines grown in stony soils, with controlled yields, primarily from the foothills of Pezenas and in the Minervois region of Languedoc-Roussillon.  
**COLOR** Rich and dense, black currant in color  
**BOUQUET** Intense red fruit with spicy notes  
**TASTING NOTES** Compelling and smooth on the palate, this is a robust wine, with ripe red fruits and soft licorice notes on the finish.  
**FOOD PAIRINGS** Serve with hearty grilled meats or roasts, complements rich, dark chocolate desserts.

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