



# FAT *bastard*<sup>™</sup>

WINERY Gabriel Meffre  
WINE NAME FAT *bastard* Chardonnay  
VINTAGE 2008  
VARIETAL(S)% 100% Chardonnay  
APPELLATION(S) Vin de Pays D'Oc  
VINTAGE NOTES Mild temperatures produced an exceptionally long vintage, with harvest starting at the end of the summer. This weather was beneficial to the Chardonnay grapes providing good natural acidity and a high concentration of aromas.

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, grapes immediately go through the crusher-stemmer. The juice is pressed pneumatically and refrigerated for 24 to 48 hours; it is then drawn off to start the fermentation with selected yeasts, at controlled temperatures. In order to maintain a high acidity, we block the malolactic fermentation and age the wine on lees to give it more structure and fruit-forward style.

CHARDONNAY



## TECHNICAL DATA

TOTAL ACIDITY G/L 3.8  
ALCOHOL 13%  
PH 3.5  
WINEMAKER Thierry Boudinaud  
VINEYARDS To craft the FAT *bastard* Chardonnay, grapes are sourced from all over the Languedoc-Roussillon, from the banks of the Rhône in the east to Carcassonne in the west, and from the foothills of the Massif Central in the north to the Mediterranean coast in the south.  
COLOR Golden yellow with pale-green tints  
BOUQUET Expressive stone-fruit aromas with soft floral undertones  
TASTING NOTES Well-balanced, with citrus and acacia notes. Soft oak gives warmth and balance to a full mid palate. Fresh minerality on the finish.  
FOOD PAIRINGS Serve with fresh crab or shrimp, or with a roasted pork tenderloin and vegetables.

UPC



SCC 10695235000016