



FAT *bastard*™

MERLOT

WINERY Gabriel Meffre
 WINE NAME *FAT bastard* Merlot
 VINTAGE 2008
 VARIETAL(s)% 100% Merlot
 APPELLATION(s) Vin de Pays D'Oc
 VINTAGE NOTES Following a rainy growing period, the summer months were sunny with low temperatures. To ensure proper maturity and the best concentration, harvest commenced slightly later than in the previous vintage yielding more intense and aromatic fruit.

MATURATION/
 WINEMAKING Our winemakers work very closely with the growers to determine the start of the harvest. The 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 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 for malolactic fermentation. The wine is aged with 25% of the volume in oak.



TECHNICAL DATA

TOTAL ACIDITY G/L 3.2
 ALCOHOL 13.8%
 PH 3.7
 WINEMAKER Thierry Boudinaud
 VINEYARDS We source fruit from all over the Languedoc-Roussillon to make *FAT bastard* Merlot. The area is known for its stony soil, which naturally limits yields, and gives the wine a ripe, fruity character and mature tannins.
 COLOR Dark and deep red color
 BOUQUET Ripe, fresh fruit with notes of exotic spice
 TASTING NOTES Fresh, full and juicy on the palate with solid mid palate weight and an expansive, round finish.
 FOOD PAIRINGS Easy to drink with a wide variety of foods, especially poultry and grilled meats. Ideal for your next barbeque!

UPC



SCC 10695235000627