



FAT *bastard*™

WINERY Gabriel Meffre
WINE NAME Fat *bastard* Pinot Noir
VINTAGE 2008
VARIETAL(S)% 100% Pinot Noir
APPELLATION(S) Vin de Pays Vignobles de France
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. Our goal is to seek aromatic ripeness and rich varietal character.

Upon arrival at the winery, grapes were passed through the crusher-destemmer and then divided, one part going to the pneumatic press, while the other part was put into stainless steel tanks until the juice reached the perfect color. The two parts were then blended and vinified with selected yeasts at controlled temperatures. At the end of alcoholic fermentation, the malolactic fermentation was stopped to retain freshness and acidity.

TECHNICAL DATA

TOTAL ACIDITY G/L 3.1
ALCOHOL 12.5%
pH 3.7
WINEMAKER Thierry Boudinaud
VINEYARDS We sourced grapes all around the Hérault. Vineyards are located in the foothills of the Massif Central near Pézénas and Béziers and on the island of Corsica.
COLOR A bright, rich red with purple reflections
BOUQUET Ripe cherry and strawberry notes, with a hint of violets
TASTING NOTES Warm red summer fruits combine with supple and elegant tannins, soft floral notes and fresh earth.
FOOD PAIRINGS Smooth tannins and rich fruit help this wine to pair beautifully with a wide variety of foods, from sushi to pork roast, and roasted chicken to crisp green salads.



PINOT NOIR

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