



# FAT *bastard*<sup>™</sup>

**WINERY** Gabriel Meffre  
**WINE NAME** Fat *bastard* Sauvignon Blanc  
**VINTAGE** 2008  
**VARIETAL(S)%** 100% Sauvignon Blanc  
**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 at the very end of summer, which was a longer vintage for the region.

**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 brief skin contact to enhance the fruit character, the grapes are pressed pneumatically and the juice is refrigerated for 24 hours. It is then drawn off to start the fermentation with selected yeasts, at controlled temperatures. The wine is entirely fermented in stainless steel tanks to maintain the acidity. Malolactic fermentation is blocked and the wine is left on the lees to give it more body and a signature fruit-forward style.



SAUVIGNON BLANC

## TECHNICAL DATA

**TOTAL ACIDITY G/L** 4.3  
**ALCOHOL** 12%  
**pH** 3.5  
**WINEMAKER** Thierry Boudinaud  
**VINEYARDS** Fat *bastard* Sauvignon Blanc is sourced from the coolest part of the Languedoc in the foothills of the Massif Central.  
**COLOR** Pale yellow with green hints  
**BOUQUET** Intense aromas of exotic fruits, with grapefruit and papaya notes.  
**TASTING NOTES** On the palate, balanced acidity highlights fresh ripe citrus, with lychee fruit and a clean, crisp finish.  
**FOOD PAIRINGS** Pair it with grilled pork or chicken.

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