

FAT *bastard*™



PRODUCER PROFILE

Estate owned by: Gabriel Meffre
Winemaker: Véronique Torcolacci
Estate founded: 1997
Region: Vin de Pays d'Oc
Country: France

Sauvignon Blanc 2013

WINE DESCRIPTION

FAT *bastard* Sauvignon Blanc is sourced from Côtes de Gascogne in southwestern France, a zone well suited for growing this varietal. Careful attention in vineyard management and winemaking ensure the fruit-driven aromas and flavors of the final wine.

TASTING NOTES

A brilliant lemon yellow color with green reflections. Enticing grapefruit, lemon grass and floral aromas intermingle on the nose while the palate displays fresh exotic fruit aromas and a pronounced, crisp acidity followed by a long, persistent finish.

FOOD PAIRING

This Sauvignon Blanc stands excellent on its own and pairs well with seafood including shrimp and sushi or leaner meats such as oven roasted chicken with fresh basil and lemon.

VINEYARD & PRODUCTION INFO

Vineyard name: Côtes de Gascogne

WINEMAKING & AGING

Varietal composition: 100% Sauvignon Blanc

Fermentation container: Stainless steel tanks

ANALYTICAL DATA

Alcohol: 11.5 %

pH level: 3.1

Residual sugar: 3.0 g/L

Acidity: 5.0 g/L