

FAT bastard™



PRODUCER PROFILE

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

Rosé 2016

WINE DESCRIPTION

FAT bastard Rosé is a blend of Shiraz and Grenache. These grapes were carefully selected to attain a fruit-forward, full-bodied blend that is fresh and lively. The wine is intense pink with purple-blue hues, and the nose is complex and expressive with intense raspberry and strawberry notes.

ABOUT THE VINEYARD

The grapes for the FAT bastard Rosé are sourced from select vineyards in the Languedoc-Roussillon, spanning the banks of the Rhône in the east, Carcassonne in the west, the foothills of the Massif Central in the north, all the way to the Mediterranean coast in the south.

WINE PRODUCTION

The winemakers work very closely with the growers to determine the date, and sometimes even the hour, to start the harvest. The goal is to seek aromatic ripeness and rich varietal character. Upon arrival at the winery, the grapes go through the crusher-destemmer and are then divided, one part going to the pneumatic press, while the other part is put into stainless steel tanks until the juice reaches the perfect colour. The two parts are then blended and vinified with selected yeasts at controlled temperatures. At the end of alcoholic fermentation, the malolactic fermentation is stopped to keep freshness and acidity.

TASTING NOTES

Round and full on the palate with ripe red fruits and a long, fresh finish.

FOOD PAIRING

Enjoy as an aperitif, with BBQ, fresh summer salads, spicy and fried food, or simply pair with soft cheeses.

WINEMAKING & AGING

Varietal composition: Grenache, Cinsault

ANALYTICAL DATA

Alcohol: 12.5 %