

# FAT *bastard*<sup>™</sup>

## CHARDONNAY



WINERY	Gabriel Meffe
WINE NAME	FAT <i>bastard</i> Chardonnay
VINTAGE	2010
VARIETAL(S)	100% Chardonnay
APPELLATION(S)	Vin de Pays d'Oc

#### VINTAGE NOTES

A cool spring led to difficult flowering, but the summer was mainly hot and dry so the wines have nice acidity and good body. Harvest was started much later than the previous year, and grapes were harvested at night to benefit from the cooler temperatures.

#### MATURATION/WINEMAKING

The 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, grapes immediately go through the crusher-stemmer. The juice is pressed pneumatically and refrigerated for 24 to 48 hours; it is then drawn off to start the fermentation with selected yeasts, at controlled temperatures. In order to maintain a high acidity, there is no malolactic fermentation and the wine is aged on lees to give it more structure and fruit-forward style. 35% of the blend is oaked.

#### TECHNICAL DATA

TOTAL ACIDITY	3.8 g/100ml
ALCOHOL %	13%
pH	3.40
WINEMAKER	Véronique Torcolacci
VINEYARDS	To craft the FAT <i>bastard</i> Chardonnay, grapes are sourced from all over the Languedoc-Roussillon, from the banks of the Rhône in the east to Carcassonne in the west, and from the foothills of the Massif Central in the north to the Mediterranean coast in the south.
COLOR	Golden-yellow with pale-green tints.
BOUQUET	Intense and complex. Touch of vanilla and toasty notes, expressive fruity aromas.
TASTING NOTES	The palate is round and persistent, with well-balanced notes of oak. The mid-palate is full, with a clean, fresh citrus finish.
FOOD PAIRINGS	Perfect match with a variety of cheeses, poultry and cream sauce pastas, or on its own when relaxing with friends and family.

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