

# FAT *bastard*<sup>™</sup>

## CABERNET SAUVIGNON



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

### VINTAGE NOTES

In general, the summer was extremely hot. However, just before harvesting, late summer rains allowed the grapes to reach a nice maturity and balance. Harvest took place end of September, approximately two weeks later than usual, which enhanced the wine's structure and produced smooth, soft tannins with fruit-forward aromas.

### MATURATION/WINEMAKING

The winemakers work very closely with the grape growers to determine the right harvest date, ensuring optimum maturity.

Upon arrival at the winery, the grapes go through the crusher-stemmer. Fermentation takes place in temperature controlled vats and there is a maceration period at relatively warm temperatures to optimize extraction and round off the tannins. The wine is then pressed pneumatically and transferred into stainless steel tanks where the malolactic fermentation takes place. The wine is aged for 6 to 8 months, with 30% of the volume in oak.

### TECHNICAL DATA

TOTAL ACIDITY	3.35 g/100ml
ALCOHOL %	13%
pH	3.7
WINEMAKER	Véronique Torcolacci
VINEYARDS	FAT <i>bastard</i> Cabernet Sauvignon is sourced from vines grown in stony soils, with controlled yields, primarily from the foothills of Pézenas and in the Minervois region of Languedoc-Roussillon.
COLOR	Dense and uniform with a dark black currant color.
BOUQUET	Intense, spicy notes of tobacco and eucalyptus with a hint of plum.
TASTING NOTES	Full-bodied and round on the palate with liquorice notes and sweet red pepper on the finish.
FOOD PAIRINGS	Serve with hearty grilled meats or roasts; complements rich, dark chocolate desserts.

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