

FAT *bastard*[™]

MERLOT



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

VINTAGE NOTES

Warm temperatures and a lack of rain throughout the season allowed the grapes to be harvested at optimum maturity with concentrated flavors and a slight sweetness on the palate. This vintage is noted for its characteristic juicy and fruity notes, typical of Merlot.

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 the grapes go through the crusher-stemmer. The juice is then fermented at controlled temperatures in tanks, after which the wine undergoes a maceration period at warmer temperatures to optimize extraction and round-off the tannins. The wine is pressed pneumatically and transferred into stainless steel tanks for malolactic fermentation. One third of the blend is aged in oak.

TECHNICAL DATA

TOTAL ACIDITY	3.3 g/100ml
ALCOHOL %	13%
pH	3.7
WINEMAKER	Véronique Torcolacci
VINEYARDS	We source fruit from all over the Languedoc-Roussillon to make FAT <i>bastard</i> Merlot. The area is known for its stony soil, which naturally limits yields, and gives the wine a ripe, fruity character and mature tannins.
COLOR	Dark and deep red color.
BOUQUET	Intense nose with complex jam-like fruit aromas.
TASTING NOTES	Round, soft and well-matured tannins. Easy to drink with flavors of ripe cherry and prune.
FOOD PAIRINGS	Enjoy with roasted chicken, blackened salmon, or semi-soft and herbed cheeses.

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