



FAT bastard Cabernet Sauvignon 2016

WINE DESCRIPTION

FAT bastard Cabernet Sauvignon is sourced from low-yielding vines grown in the foothills of Pézenas near the revered Minervois appellation in the heart of Languedoc-Roussillon, in the South of France. There, the vines thrive in an ideal environment offering soils and climates particularly diversified.

The Cabernet Sauvignon grapes pass through the crusher-destemmer and ferment in temperature-controlled stainless steel vats. A period of maceration occurs at warmer temperatures in order to achieve a deeper color and softer tannins. After a gentle pressing, the wine is then transferred into stainless steel tanks where it undergoes full malolactic fermentation. Part of this wine is oak-aged before bottling.

TASTING NOTES

A beautiful ruby-red color with rich and opulent aromas of black currant, crushed blackberry, cinnamon and pepper spices. A wine with a tightly woven texture, fine grain tannins and a long, persistent finish, this Cabernet Sauvignon is exceptionally expressive, powerful and smooth all at once.

FOOD PAIRING

Savor this rich Cab alongside grilled rib-eye steaks and decadent chocolate treats.

VINEYARD & PRODUCTION INFO

Vineyard name:	Languedoc-Roussillon/ Vin de Pays D'Oc
Soil composition:	Stony
Harvest time:	October

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Full
Length of aging before bottling:	6-8 months
Total SO ₂ :	91 mg/L

ANALYTICAL DATA

Alcohol:	12.9%
pH level:	3.6
Residual sugar:	1.7 g/L
Acidity:	3.7 g/L

PRODUCER PROFILE

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