



PRODUCER PROFILE

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

FAT bastard Chardonnay 2017

WINE DESCRIPTION

The grapes for the FAT *bastard* Chardonnay are sourced from 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. The winemakers work very closely with the growers to determine the start of each harvest.

The Chardonnay grapes are sent to the crusher-destemmer where they undergo brief contact with the skins in order to enhance the fruit character of the wine. The grapes are gently pressed and the wine is fermented with selected yeasts at a controlled temperature in stainless steel tanks. To maintain vibrant acidity, malolactic fermentation is not carried out and the wine is aged on the lees to give it a solid structure. Part of this wine is oak-aged before bottling.

TASTING NOTES

A rich, golden yellow color with complex aromas of vanilla and honeysuckle layered with subtle nuances of oak. On the palate, this wine has a full body with an eruption of tropical fruit flavors that develop into a long, toasty finish.

FOOD PAIRING

Pairs perfectly with friends, family, and flavorful seafood dishes including baked salmon and grilled tuna steaks.

VINEYARD & PRODUCTION INFO

Vineyard name: Languedoc-Roussillon

WINEMAKING & AGING

Varietal composition: 100% Chardonnay
Total SO₂: 123 mg/L

ANALYTICAL DATA

Alcohol: 12.9%
pH level: 3.5
Residual sugar: 1.9 g/L
Acidity: 3 g/L