



PRODUCER PROFILE

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

FAT bastard Merlot 2017

WINE DESCRIPTION

The grapes for our FAT bastard Merlot are selected in the heart of the rich terroir of Languedoc (South of France), around the city of Pézenas near the revered Minervois appellation. The area is known for its stony soil, which naturally limits yields and lends a fresh, fruit-forward character and mature tannins to the final wine.

The Merlot grapes pass through the crusher-destemmer and are fermented at controlled temperatures in stainless steel tanks. After fermentation is initiated, the wine undergoes a period of maceration at a warmer temperature in order to achieve a deeper color and round tannins. The wine is then gently pressed and drained into stainless steel tanks to start malolactic fermentation, reducing the acidity of the final wine. Part of this wine is oak-aged before bottling.

TASTING NOTES

Deep, dark red in color with elegant notes of plum and black cherry followed by subtle nuances of caraway and black pepper. On the palate, it is fresh, full and juicy with solid mid palate weight and an expansive, round finish.

FOOD PAIRING

This Merlot truly shines when enjoyed with grilled steaks, sausages, and burgers with Havarti cheese. Ideal for your next barbecue!

VINEYARD & PRODUCTION INFO

Vineyard name: Languedoc-Roussillon
Soil composition: Stony

WINEMAKING & AGING

Varietal composition: 100% Merlot
Fermentation container: Stainless steel tanks
Type of aging container: Barrels
Total SO₂: 77 mg/L

ANALYTICAL DATA

Alcohol: 13.3%
pH level: 3.7
Residual sugar: 4.6 g/L
Acidity: 3.4 g/L