



PRODUCER PROFILE

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

FAT bastard Pinot Noir 2017

WINE DESCRIPTION

Sourced from select vineyards amidst the foothills of the Massif Central near the beautiful communes of Pézenas and Narbonne, FAT *bastard* Pinot Noir is a brilliant expression of the land from which it is made. The relatively high altitudes of the vineyards provide the optimal temperate conditions necessary for aroma and color development in the wine.

The Pinot Noir grapes are harvested at optimum maturity then they pass through the crusher-destemmer. Fermentation of the juices with two pumping-overs a day for approximately one week. A period of maceration occurs under controlled temperature at 27°C to extract the best of the aromas.

TASTING NOTES

Intense, cherry red in color with fruit-forward flavors of crushed strawberry and wild raspberry followed by delicate tannins and a long, smooth finish.

FOOD PAIRING

This Pinot Noir complements a variety of dishes including grilled pork sausage with white asparagus or fresh salads tossed in balsamic vinegar.

VINEYARD & PRODUCTION INFO

Vineyard name: Languedoc-Roussillon

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Total SO2:	66 mg/L

ANALYTICAL DATA

Alcohol:	12.4%
pH level:	3.7
Residual sugar:	6.4 g/L
Acidity:	3.2 g/L