

# le FATbastard



## PRODUCER PROFILE

Estate owned by: Gabriel Meffre  
Winemaker: Véronique Torcolacci  
Estate founded: 1997  
Winery production: 120,000 Bottles  
Region: Vin de Pays d'Oc  
Country: France

## FAT bastard Pinot Noir 2021

### 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  
Bottles produced of this wine: 120,000

### WINEMAKING & AGING

Varietal composition: 100% Pinot Noir  
Fermentation container: Stainless steel tanks  
Malolactic fermentation: Yes  
Type of aging container: Stainless steel tanks  
Total SO<sub>2</sub>: 75 mg/L

### ANALYTICAL DATA

Alcohol: 12.67%  
pH level: 3.59  
Residual sugar: 5.08 g/L  
Acidity: 3.1 g/L