



les FRÈRES Bastards White 2022

WINE DESCRIPTION

Introducing Les FRÈRES Bastards, a delightful collection from the creators of Fat bastard. With this carefully crafted GSM blend, we pay tribute to our Southern French heritage and the enduring friendship that unites our founders Thierry & Guy... the original Bastard Brothers.

The Vin de France appellation enables us to source the finest French grapes from the best growing zones: Left bank of the Rhône river & Roussillon region for the Grenache blanc (pebbles stones), Seaside of the Languedoc region for the Sauvignon blanc (sandy soils), Rhône valley & Languedoc region for the Marsanne (marl soils).

The grapes are harvested in the early morning, during the coolest hours of the day. The Sauvignon Blanc slightly underripe to favour bright aromatics, followed by the Grenache Blanc with notes of white flowers and finally the Marsanne for spice and orange blossom. Low temperature fermentations (54° to 57°F) and a light oak aging for 6 months for the Marsanne.

TASTING NOTES

Elegant with complex aromas of white flowers, grapefruit and yellow spices. Round, mouth-filling and well-balanced on the palate with toasted notes on the finish.

FOOD PAIRING

Delicious on its own, the dry, medium-bodied style allows this wine to accompany a broad spectrum of dishes and food types. A great pair with grilled vegetables, spicy Asian dishes, white meat based recipes and grilled seafood.

WINEMAKING & AGING

Varietal composition: 50% Grenache, 30% Sauvignon, 20% Marsanne
Total SO₂: 115 mg/L

ANALYTICAL DATA

Alcohol: 12%
pH level: 3.3
Residual sugar: 1.45 g/L
Acidity: 3.32 g/L

PRODUCER PROFILE

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