

FAT bastard™



PRODUCER PROFILE

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

Bloody Red Blend 2017

WINE DESCRIPTION

Good friends Thierry (renowned French winemaker) and Guy (British wine industry rebel) created FAT bastard almost by accident. It started out as an experiment Thierry had going in the back of his cellar, leaving a barrel "on the lees" (yeast cells). He didn't know what to expect, but when he and Guy tried the wine, Thierry exclaimed, with a strong French accent, "Now zat iz what you call eh Phet bast-ard!" This very British expression perfectly described the wine's wonderful color and round, rich palate, so that's what they named it. In 1991, Véronique Torcolacci obtained her degree in oenology from the University of Toulouse. She joined Gabriel Meffre as oenologist in charge of quality before becoming head winemaker.

ABOUT THE VINEYARD

The grapes for our blood-red Fat Bastard blend come from the finest haunted plots of the Languedoc-Roussillon region, famous for its rich soil, with the remains of hundreds of battles fought on its lands over the centuries providing complexity and energy to the wine.

WINE PRODUCTION

Blend of Syrah, Grenache & Merlot grapes. Our winemakers work very closely with the local witches to determine the start of each harvest. The grapes are passed through the crusher-destemmer (which is used the rest of the year to punish naughty children). Gently pressed and then fermented in the wizards cauldrons, the sweet blood-red wine is drawn off into the dungeon vats, where it slowly develops, watched over by the ghosts of prisoners past, into a fat, luscious brew...

TASTING NOTES

Juicy and spicy with touches of Transylvanian wolf hair and cucurbits earthyness, this ripe blood-red nectar stays long and rich in the mouth, much appreciated by Count Dracula for its resemblance to his favorite beverage...

FOOD PAIRING

Blood sausage, beef heart, bat stew and confit of calf brains are some of the wonderful classic combinations but as these exquisite specialities can be difficult to source today, perfectly delicious with grilled burgers, fried chicken and pumpkin pie...

