

FAT *bastard*™

**LIVE
LARGE**



FAT *bastard*™
PINOT NOIR

Shear perfection in every glass!

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

VINTAGE

2013

VARIETAL

100% Pinot Noir

APPELLATION

Vin de Pays d'Oc

VINTAGE NOTES

A cool and wet spring was balanced by ample sunshine during the summer months yielding wines with elegant fruit character.

SOURCING

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.

FOOD PAIRING

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

WINEMAKING NOTES

The Pinot Noir grapes pass through the crusher-destemmer and are sent into stainless steel tanks to start a cold pre-fermentation. The alcoholic fermentation happens at a low, controlled temperature in order to maintain the characteristic fruit-forward aromas of Pinot Noir. Once the fermentation is complete, the marc is gently pressed before full malolactic fermentation is initiated. The wine is drained and stored in stainless steel tanks where it is aged before bottling.

HEAD WINEMAKER: Veronique Torcolacci

TECHNICAL DATA:

Alcohol: 12.5 % • pH level: 3.6

Residual sugar: 10.0 g/L • Acidity: 3.2 g/L



Winebow

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