

FAT *bastard*TM

Made in France

APPELLATION: Pays d'Ochabod Crane

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.

WINEMAKING: 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 earthiness, 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 PAIRINGS: 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...



©2017 Imported by Winebow, Inc., New York, NY

REMARKABLY
INTENSE
&
PLUSH

FOLLOW FOR TRICKS AND TREATS

FatBastardWine.com [f](#) [t](#) @FatBastardWine [i](#) @FatBastard_Wine

