

# le FATbastard

CABERNET SAUVIGNON

PAYS D'OC

## Winemaking

The Cabernet Sauvignon grapes pass through the crusher-destemmer and ferment in temperature-controlled stainless steel vats.

A period of maceration occurs at warmer temperatures to achieve a deeper color and softer tannins.

After a gentle pressing, the wine is then transferred into stainless steel tanks where it undergoes full malolactic fermentation. Part of this wine is oak-aged before bottling.

Made  
in  
France



## Tasting notes

Ruby red colour, beautiful *deep carmine* notes.

*Opulent* aromas of chocolate and black cherries.

Flavours of *stone fruit* with hints of *grilled red pepper* and spices (vanilla, cinnamon, pepper spices). *Long lasting* aromas on the finish.

## Enjoy it...

*Easy to drink with* hearty grilled meats or roasts, cheese, dark chocolate dessert.

Since the creation, in *1998*, our varietal wines are mainly sourced from vineyards throughout the *Languedoc region of Southern France*: from the banks of the Rhône river in the East, to the city of Carcassonne in the West; from the foothills of the Massif Central mountains in the North to the Mediterranean coast in the South. "le FAT bastard" is crafted from low-yielding hillside vineyards with clay and limestone soil. This beneficial location gives our wines their *very ripe fruit character, complex aromas* and a *velvety texture* on the palate.