

le FATbastard

CHARDONNAY
PAYS D'OC

Winemaking

The Chardonnay grapes are sent to the crusher-destemmer where they undergo brief contact with the skins in order to enhance the fruit character of the wine.

The grapes are gently pressed and the wine is fermented with selected yeasts at a controlled temperature in stainless steel tanks. No malolactic fermentation to maintain vibrant acidity. Ageing on the lees to bring it a solid structure.

Part of this wine is oak-aged before bottling.

Made
en
France



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.



Tasting notes

Golden yellow colour.

Elegant with aromas of **white fruits** (peach, pear).

Full-bodied structure with **great fruit flavours** and hints of vanilla.

Enjoy it...

Excellent on its own.

Perfect match with baked **salmon**, grilled tuna steak, **flavourful seafood** dishes, **white meat** (chicken, veal with mushrooms) and **cheese**.