

le FATbastard

MERLOT
PAYS D'OC

Winemaking

The Merlot grapes pass through the crusher-destemmer and are fermented at controlled temperatures in stainless steel tanks.

After fermentation, the wine undergoes a period of maceration at a warmer temperature to achieve a deeper color and round tannins.

The wine is then gently pressed and drained into stainless steel tanks to start malolactic fermentation, reducing the acidity of the final wine. Part of this wine is oak-aged before bottling.

Made
in
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.

Is it
French?



Yes,

Monsieur!

Tasting notes

Deep *ruby* red.

Elegant *black fruit aromas* (plum and cherry) followed by *subtle spicy nuances* of caraway and black pepper.

On the palate, it is *fresh, supple* and *juicy*. Structured finish with spicy and lightly wooden notes.

Enjoy it...

Easy to drink with a wide variety of food

such as poultry, sausages,
grilled steaks, burgers.

Ideal for your next barbecue!