

le FATbastard

PINOT NOIR
PAYS D'OC

Winemaking

The Pinot Noir grapes are harvested at optimum maturity. Then they pass through the crusher-destemmer.

Fermentation of the juices with two pumping-overs a day during around one week. A period of maceration occurs under controlled temperature at 27°C to extract the best of the aromas.

Made
en
France



Yes,

Monsieur!

Tasting notes

Bright *ruby* red.

Mouthwatering with aromas of crushed strawberries, raspberries and cherries.

Very elegant and *round mouth* with *smooth tannins with fruit^{ny} forward flavours*. Nice and long finish.

Enjoy it...

A perfect match with white meat such as chicken, veal and pork.

A wide variety of cheese and fresh salads.

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.