

# le FATbastard

SAUVIGNON BLANC  
CÔTES DE GASCOGNE

## Winemaking

Harvested at the coolest hours of the day, the Sauvignon blanc grapes pass through the crusher-destemmer where they undergo a short period of maceration in order to enhance the fruit character of the wine.

The grapes are then gently pressed and fermented with selected yeasts at a low controlled temperature in stainless steel tanks.

No malolactic fermentation to maintain vibrant acidity. The wine is left on the lees, creating a final product with a fuller body.

Made  
en  
France



## Tasting notes

*Brilliant lemon yellow* with green reflections.

Elegant and powerful aromas of *grapefruit* and *boxwood*.

*Enticing* grapefruit and *fresh exotic fruit flavours*. A pronounced, *crisp* acidity followed by a *long and round finish*.

## Enjoy it...

*Excellent on its own.*

*A perfect match with* summer salads, grilled vegetables or fish, seafood and *goat cheese*.

Since the creation, in *1998*, our Sauvignon Blanc grapes are mainly sourced from vineyards throughout the is sourced from *Côtes de Gascogne* in southwestern France, an area well suited for growing this varietal. Careful attention in vineyard management and winemaking ensure the *fruit-driven aromas and flavours of the final wine*. Our le FAT bastard Sauvignon blanc gets its intensity, crisp and refreshing characteristics *from selected vineyards aged of 10 to 25 years*.

*Is it French?*



*Yes,*

*Monsieur!*