

le FATbastard

SYRAH
PAYS D'OC



Winemaking

2/3 of the grapes are harvested at optimum maturity and 1/3 at slightly over-ripeness.

The grapes are passed through the crusher-destemmer, gently pressed and fermented in stainless steel tanks at controlled temperatures.

Full malolactic fermentation is initiated in order to reduce the acidity levels of the final wine. Part of this wine is oak-aged before bottling.



Tasting notes

Dark ruby in color with *vibrant purple* reflections.

Elegant with aromas of *spices, black olives* and *peony*.

Mouthwatering wine with fruity and spicy notes (black cherry and ginger).
Delicate vanilla finish.

Enjoy it...

A perfect match with baby-back ribs, grilled or roasted red meat, duck breast and *any dishes with a spicy kick*! Matured cheese and chocolate sweets.

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.

