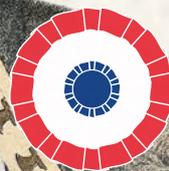


Les FRÈRES Bastards

(Guy)



(Thierry)



Introducing «Les FRÈRES Bastards»,
a delightful collection from the creators of *FAT bastard*.

With this carefully crafted GSM blend,
we pay tribute to our Southern French heritage
and the enduring friendship that unites our founders Thierry & Guy...
the original «Bastard Brothers».



MADE EN FRANCE*

*pardon my french



Grenache, Syrah, MOURVÈDRE

RED 2018

We have selected these smooth & juicy Grenache noir grapes, situated on rolled pebbles soils, on the left bank of the Rhône river and the Roussillon region. They deliver rich aromas, smooth tannins and complexity.

The Syrah grapes come from the right bank of the Rhône river and the Minervois region. They provide intense red fruits and peppery aromas.

As for the Mourvèdre grapes, they get their subtle & savoury style from clay & limestone soils in the Languedoc region.

2018 VINTAGE

After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a perfect ripening of the grapes. September proved to be more than ideal for the harvest. This is an elegant vintage with a particularly aromatic profile and a superbe balance.

Syrah was picked first, beginning of September, followed by Grenache Noir and finally Mourvèdre, a late grape variety, in early October.



GRAPE VARIETIES

- Grenache noir (50%)
- Syrah (30%)
- Mourvèdre (20%)

WINEMAKING

Each grape variety is vinified according to its profile.

After light crushing, they are fermented separately (2 to 3 weeks for the Syrah & the Grenache noir, 3 to 4 weeks for the Mourvèdre) in vats and then blended. The wine is kept in vats before bottling.

TASTING NOTES

Nice nose of plum, black cherry and spice. Rich and smooth palate with notes of pepper and tobacco. Long and elegant finish.

A classic « southern France » style, rich, round and tasty, enjoyed on its own or easily paired with full-flavoured dishes such as lasagna, beef stew, grilled red meats and grilled vegetables.

By the FAT bastard wines