

Les FRÈRES Bastards

(Thierry)

(Guy)



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, Sauvignon, MARSANNE

WHITE 2018

We have selected these aromatic & fruity Grenache blanc grapes, situated on rolled pebbles soils, on the left bank of the Rhône river and the Roussillon region. They deliver intense aromas and complexity.

The Sauvignon blanc grapes are zesty, and come from the seaside of the Languedoc region where sandy soils bring freshness & bright aromas.

As for the Marsanne grapes, they get their delicate & floral style from marl soils in Rhône valley & 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.

The grapes are harvested in the early morning, during the coolest hours of the day. The Sauvignon Blanc slightly underripe to favour bright aromatics, followed by the Grenache Blanc and finally the Marsanne.



GRAPE VARIETIES

- Grenache blanc (45%)
- Sauvignon blanc (35%)
- Marsanne (20%)

WINEMAKING

Each grape variety is vinified according to its profile.

After light crushing, they are fermented separately at low temperature (54° to 57°F / 12° to 14°C) in vats and then blended. The wine is kept in vats before bottling. 6 months oak-aging for the Marsanne.

TASTING NOTES

Elegant with complex aromas of white flowers, grapefruit and yellow spices. Round, mouth-filling and well-balanced on the palate with toasted notes on the finish.

Delicious on its own, the dry, medium-bodied style allows this wine to accompany a broad spectrum of dishes and food types. A great pair with grilled vegetables, spicy Asian dishes, white meat based recipes and grilled seafood.

By the FAT bastard wines