

le FATbastard

ROSÉ
PAYS D'OC

Winemaking

Blend of Grenache & Syrah grapes.

Upon arrival at the winery, the grapes go through the crusher-destemmer and are then divided: one part going to the pneumatic press, while the other part is put into stainless steel tanks until the juice reaches the perfect colour.

The two parts are then blended and vinified with selected yeasts at controlled temperatures. At the end of alcoholic fermentation, the malolactic fermentation is stopped to keep freshness and acidity.

Made
en
France



Tasting notes

Intense pink with purple-blue hues.

Complex and expressive with *intense raspberry* and *strawberry notes*.

Round and *full on the palate* with ripe red fruits and a *long, fresh finish*.

Enjoy it...

Delicious on its own!

Perfect for BBQ with fresh summer salads, spicy and fried food, or simply pair with soft cheeses.

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.

Is it
French?



Monsieur!

Yes,