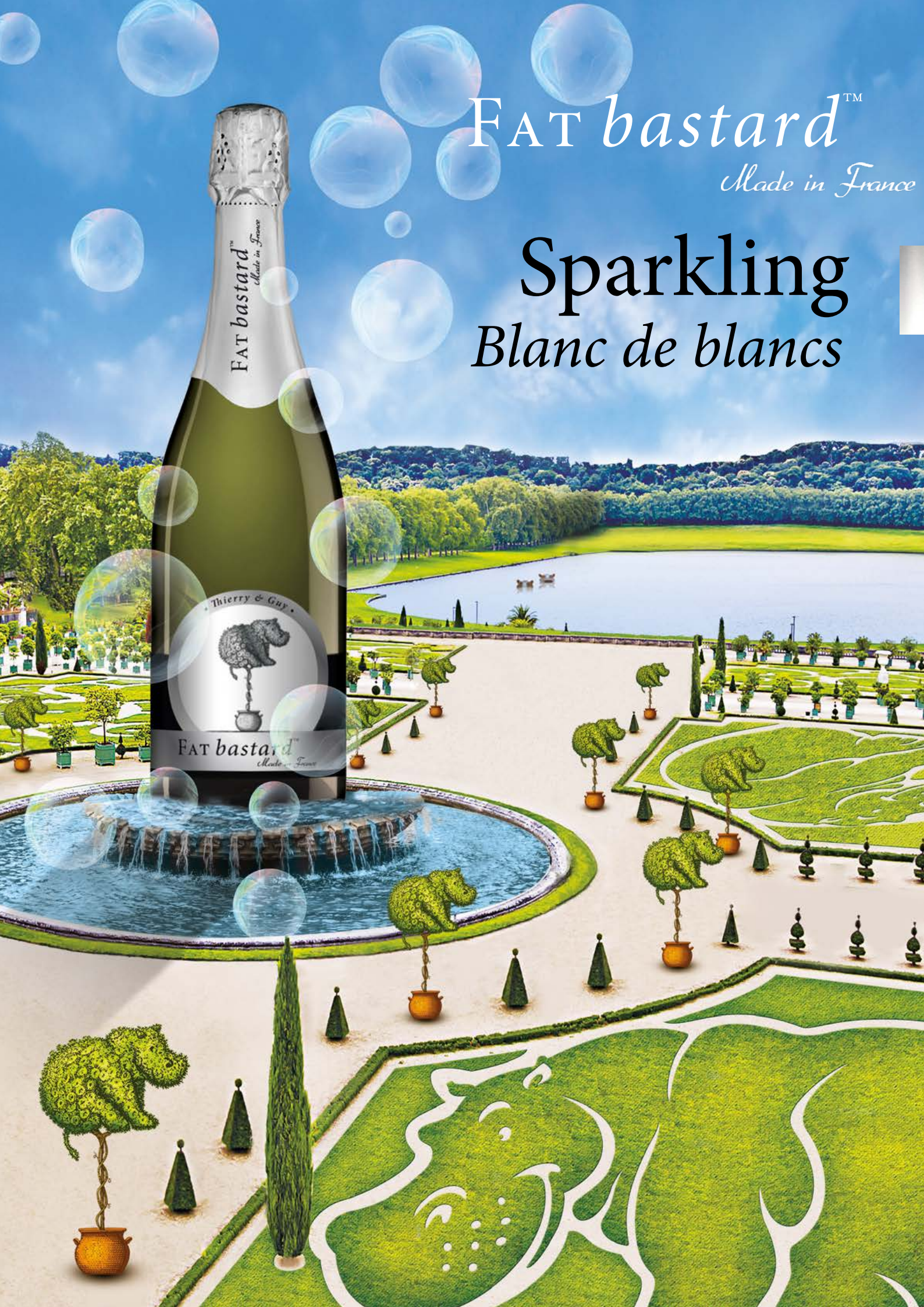


FAT bastard™  
*Made in France*

Sparkling  
*Blanc de blancs*





# FAT *bastard*<sup>TM</sup>

*Made in France*

## Sparkling Blanc de blancs



**APPELLATION :** Sparkling wine - BRUT

**WINEMAKING :** This sparkling wine is elaborated according to the «Méthode Charmat», consisting in a second fermentation process before the bottling. Sugar and yeast are added to the base wine, which is kept at a temperature of 20°C. This second fermentation takes place in a pressure-resistant steel tank during 10 days. Once it is completed, the sparkling wine is chilled to -2°C in order to stabilise it and reduce its effervescence. It is filtered at low temperature and then bottled with a counter-pressure filler.

*To craft our FAT bastard Sparkling wine «Blanc de blancs», we source the best base wines among different grape varieties. This selection is made according to the vintage characteristics to obtain the desired style. The grape varieties used in variable proportions are Airen, Ugni Blanc, Colombard, Durello and Chardonnay grapes.*

### COLOUR

Pale golden colour

### BOUQUET

Generous with aromas of white flesh fruits (pear, apple).

### TASTING NOTES

Soft, elegant with fine bubbles and a delicate balance between sweetness and freshness.

### FOOD PAIRINGS

Great match with scallop, poultry with cream, citrus fruit soup. Enjoy it now, between 6 and 8°C.