

FAT *bastard*TM
Made in France

Chenin blanc



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APPELLATION : Pays d'Oc

WINEMING : The Chenin blanc grapes are harvested at the coolest hours of the day to keep the freshness of the fruit. They pass through the crusher-destemmer where they undergo a short period of maceration in order to enhance the fruit character of the wine. The grapes are then gently pressed and fermented with selected yeasts at a low controlled temperature in stainless steel tanks. To maintain vibrant acidity, malolactic fermentation is not carried out and the wine is left on the lees, creating a final product with a fuller body.

Our FAT *bastard* Chenin blanc is sourced from selected vineyards in the Languedoc-Roussillon, spanning the banks of the Rhône in the east, Carcassonne in the west, the foothills of the Massif Central in the north, all the way to the Mediterranean coast in the south. The winemakers work very closely with the growers to determine the start of each harvest. Our FAT *bastard* Chenin blanc gets its freshness from vineyards situated between Limoux and Carcassonne, and its roundness from North of Gruissan...

NOTES DE DÉGUSTATION

ROBE

Pale yellow with golden reflections.

NEZ

Fresh and mineral with delicate aromas of white flowers.

DÉGUSTATION

Elegant freshness with notes of citrus, round and spicy final.

ACCORDS CULINAIRES

Enjoy it on its own, or with roasted white meats or in cream.

