



## FAT BASTARD

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PINOT NOIR

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TWO THOUSAND & NINETEEN

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### GRAPES

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Pinot Noir.

### ORIGIN

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Vin de Pays d'Oc, France.

### VINTAGE

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2019 was warmer than most years. The summer was not without its difficulties: the heatwave provided a spike in sugar levels and the low rainfall called for fruit intensity. The mistral slightly assisted with temperatures leading to earlier than normal picking. Rich and vibrant fruit resulted.

### VINIFICATION

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Fermented in open Stainless Steel vats on skins for 14 days. Gentle pressing off skins via airbag press. Matured in an selection of old French oak. Bottled to screwcap to retain maximum freshness.

### TASTING NOTE

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While we wouldn't go so far as fat, this unadulterated expression of Pinot is a juicy, medium bodied offering.

Given a bit of breathing room, a certain plumpness unfolds with its ripe raspberry and dense dark cherry fruits. This, combined with its lip smacking cranberry juice-like acidity, fine tannins and hint of smoky spice makes this Pinot incredibly more-ish.

### FOOD MATCH

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As always - DUCK?! What else would you eat with your Fat Bastard.



FAT BASTARD REMARKABLY FULL BODIED