



FAT BASTARD

PINOT NOIR

TWO THOUSAND & TWENTY

GRAPES

Pinot Noir.

ORIGIN

Vin de Pays d'Oc, France.

VINTAGE

2020 saw challenged for producers across Pays d'Oc. A heatwave in February and March promoted early bud break, whilst July and August were marked by drought and relatively high temperatures. Whilst the growing season was shorter than normal, the resulting fruit showed a marked intensity and ripeness complemented by a soft acidity from the cool nights and consistent breezes from the South.

VINIFICATION

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

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 moreish.

FOOD MATCH

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

