



FAT BASTARD

PINOT NOIR

TWO THOUSAND & TWENTY FOUR

GRAPES

Pinot Noir.

ORIGIN

Vin de Pays d'Oc, France.

VINTAGE

The 2024 vintage in Pays d'Oc was characterised by a longer harvest, driven by mild and wet weather. The extended ripening period and balanced conditions produced vibrant, elegant wines with expressive red fruit.

VINIFICATION

Fermented in open stainless steel vats on the skins for 14 days, then gently pressed off using an airbag press. Matured in a selection of old French oak barrels and bottled under screwcap to retain maximum freshness.

TASTING NOTE

We wouldn't quite call it fat, but this pure expression of Pinot is juicy and medium-bodied, with a sun-drenched charm. Bright and easy-drinking, it brims with red cherry and wild strawberry, layered with ripe raspberry and a hint of dried herbs. A streak of tangy cranberry acidity keeps things lively, while supple tannins and a gentle touch of smoky spice smooth out the finish. Vibrant, silky, and irresistibly drinkable.

FOOD MATCH

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



FAT BASTARD REMARKABLY FULL BODIED