

RATAFIA DE CHAMPAGNE

This sweet aperitif owes the origins of its name to the drinks that were being served during the ratification of a treaty.

A typical product of the Champagne region, this ratafia is produced by blending the must of Pinot Noir grapes from Vertus, recovered after 12 hours' maceration, and Marc de Champagne brandy.

We keep the resulting liqueur in a stainless steel vat for a year before bottling it, which gives it its marvellous amber colour.



Composition:

100% Pinot Noir.

Terroir:

Vertus and Bergères les Vertus Premier Cru.

Vinification:

Gathered and sorted selectively by hand, the grapes are stripped from the bunch, crushed and then macerated, followed by vinification and maturation in a stainless steel vat.

Presentation:

Bottle (70 cl)

Our recommendation:

The alcoholic strength of ratafia is 18°. It should be served at between 6 and 8°C to make the most of its aromas of marc brandy, stewed prunes, kirsch and cherry stones.

Usually served as an aperitif, ratafia is heavenly with melon, fried foie gras or cream cheese sprinkled with parsley.

Serve it with smooth chocolate cake as a dessert wine. You will love its velvety, honeyed roundness. Try to decant it a few hours before serving – to enable it to breathe even better.



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