# RATAFIA APÉRITIF CHAMPENOIS

Ratafia is a liqueur made from grape must straight from harvest. This fortified wine is blended with a neutral distilled alcohol and aged in a barrel to come into its own.

This is a lovely, fresh and fruity ratafia ideal for exciting food pairings or unique cocktails. Its 100% Pinot Noir composition makes it a rare gem to truly indulge in.

#### **TERROIR**

100% Vertus Premier Cru
High Environmental Value Level 3 certified winemaking





#### COMPOSITION

100% Pinot Noir

2018 harvests

The crisp and elegant initial aroma conjures notes of macerated cherry, raspberry and fresh blackcurrant with hints of spice and peppery mint. Aerating the ratafia brings out notes of cherry stone, almond, liquorice, redcurrant, Amarena cherry, fig, pepper, cardamom and prune.

It starts out smooth and sleek on the palate. It builds into a pulpy and full-bodied fruit flavour enhanced by sharp stewed berries. Notes of candied orange peel give it both an indulgent coating and svelte freshness. The beautifully balanced flavour comes together to finish on a more liqueur feel with a robust fruitiness that lingers on the tongue.

## IDEAL FOR PRE-DINNER DRINKS OR MEALS WITH...

Beef Wellington and ratafia sauce, duck breast and blackcurrant jus, seared prawn and sweet chorizo skewer, rack of lamb with rosemary and saffron and buttery potato gratin.

### **BOTTLES**

Special bottle (50 cl)



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