

RATAFIA

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. Composition makes it a rare gem to truly indulge in.

TERROIR

High Environmental Value
Level 3 certified winemaking



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.

FOOD | WINE PAIRING

Un filet de bœuf en croûte et sauce Ratafia, un magret de canard et réduction de cassis, une brochette de gambas flambées et chorizo doux, un carré d'agneau en infusion romarin et safran et pomme gratinée au beurre.

BOTTLE

Special bottle (50 cl)



DEPUIS 1829

COLIN CHAMPAGNE

AU GRÉ DE NOTRE TERRE



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