

RATAFIA



This Champagne aperitif which can be eaten fresh (6-7 ° C) to appreciate all the subtle flavors of the grapes

Ratafia de Champagne is an alcoholic drink rich in sugars, resulting from a subtle blend of grape must and neutral alcohol.

BLEND: 40% Pinot noir, 60% Meunier

TASTING:

Appearance: The color of this ratafia is amber and reveals pretty sustained thatch reflections. The whole is limpid and brilliant; it reveals great purity and a certain elegance

Nose: First, the nose offers a very generous and very pleasant sweetness; then it slowly fades and opens with superb aromas. We find notes of stone fruits, kiwi, orange; then comes a more pastry register with almond paste and grilled dried fruits.

Palate: The flavors are in total harmony with the olfactory perceptions, with hints of caramel and pear in syrup still adding to the richness of this cuvée.

FOOD & WINE PAIRING:

Simple pleasure: as an aperitif, Normandy cheese, melon. Moment of relaxation: smoked salmon, shellfish, tarte tatin, tournedos rossini. Haute-couture: pan-fried foie gras, cod back in a crust, parmesan shortbread and its Roquefort nut

ANALYZES :

Alcohol (° GL): 17.9 °

Sugar (g / l) MR: 124

