



RATAFIA de Champagne

Variety: 100 % Pinot Meunier

Vinification: Unfermented fresh grape musts arrested by champagne wine distillate.

Specificity: around 18° alcohol rate

Ageing: ageing from 4 to 5 years

Tasting:

Eye: amber robe with copper-coloured reflections

Nose: A powerful nose with hints of caramel, dried fruits and cocoa

Mouth: full and rich with smooth and sweat hints

Wine pairings: excellent with fresh melons, with fat cheeses or with a raspberry or blackberry pie.