

LES SPÉCIALITÉS



# Vieux Ratafia Champenois 2017

## The still aperitif from Champagne area

The old Ratafia De Barfontarc is aged 3 years in oak barrels. A 100% Pinot Noir spirit with fruity and sweet aromas – offers a range of notes of caramel and spices. A smooth texture very appreciated by gourmet palates.

### Tasting

LOOK: Gold with coppered reflects.

NOSE: Nice and expressive with aromas of coconut and caramel

MOUTH: Rich and generous thanks to the aromas of vanilla and quince. Very good balance between the sugar and the freshness of the wine.

### Culinary alliances

Ratafia Champenois is a traditional aperitif from the Champagne area.

Ideal for a cocktail drink or it suits perfectly with a chocolate cake.

### Blending

100%  
Pinot Noir



The Ratafia results from the blending of grape must and "eau de vie" wine (produced in Champagne). Alcohol is added to prevent fermentation and to conserve all the natural flavor-sugar potential of the grapes.

### Technical characteristics & packaging

DEGREE OF ALCOHOL:  
18% vol.

AVAILABLE IN:

- Bottle  
(70 cl)

#### CONSERVATION ADVICE:

Bottles should be stored at a regular temperature between 10 and 15°C (50 and 59°F), away from light, in a dark and relatively humid place, 75% humidity is the ideal.

#### AGEING POTENTIAL

3 to 5 years

#### RECOMMENDED

service temperature

8°C

CHAMPAGNE  
DE  
BARFONTARC