

Ratafia Champenois



PINOT NOIR 100%



PINOT NOIR MUST 82%



18% EAU DE VIE
DE CHAMPAGNE

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.

ORIGIN BAROVILLE - CÔTE DES BAR EN CHAMPAGNE

BOTTLED IN MARCH 2021

AVAILABLE IN

○ BOUTEILLE (70 CL)

DEGREE OF ALCOHOL 18% VOL.

AGEING POTENTIAL UP TO 5 YEARS

RECOMMENDED SERVICE TEMPERATURE 8°C

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.

Divine nectar with an amber hue

Produced from 100% pinot noir, Ratafia de BARFONTARC – another speciality from Champagne – offers a range of sweet and candied aromas such as honey, acacia blossom and ripe mirabelle plum that gourmets will love.

Tasting

LOOK

Bright and clear with a yellow light amber coppery color.

NOSE

Aromas of honey, acacia flowers and ripe plum.

MOUTH

A nice balance between alcohol and the natural sugar-acid grape duo. We find the aromas of the nose. It ends on a lovely aromatic length.

Culinary alliances

Perfect as an aperitif, it also suits with melon, accompanied by foie gras, fried or not.