



CHAMPAGNE  
de BARFONTARC

## Vieux Ratafia Champenois

VINTAGE 2018



PINOT NOIR 100%



HARVEST 2018  
100%



AGED IN A OAK  
BARREL DURING  
3 YEARS

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.

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**ORIGIN** BAROVILLE - CÔTE DES BAR EN CHAMPAGNE

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**BOTTLED IN** MARCH 2022

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**AVAILABLE IN**

○ 316 BOTTLES (70 CL)

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**DEGREE OF ALCOHOL** 18% VOL.

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**AGEING POTENTIAL** UP TO 5 YEARS

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**RECOMMENDED SERVICE TEMPERATURE** 8°C

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**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.

## 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

Vieux Ratafia Champenois is a traditional sweet aperitif that can be enjoyed on its own, with ice, or as a cocktail. It also pairs perfectly with dessert, such as chocolate cake.