

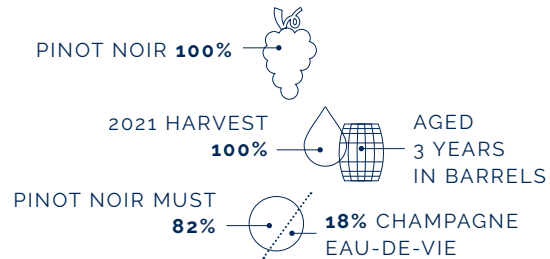




CHAMPAGNE
de BARFONTARC

Vieux Ratafia Champenois

VINTAGE 2021



RATAFIA IS PRODUCED USING THE MUTAGE TECHNIQUE: EAU-DE-VIE (MADE IN CHAMPAGNE) IS ADDED TO GRAPE MUST TO STOP FERMENTATION. THIS PROCESS PRESERVES ALL THE GRAPE'S NATURAL AROMAS AND SWEETNESS.

ORIGIN BAROVILLE - CÔTE DES BAR IN CHAMPAGNE

BOTTLED FEBRUARY 2026

PRODUCTION

○ 1358 BOTTLES (50 CL)

ALCOHOL CONTENT 18% VOL.

AGEING POTENTIAL UP TO 5 YEARS

RECOMMENDED SERVING TEMPERATURE 8°C

STORAGE ADVICE BOTTLES SHOULD BE STORED IN A COOL, DARK PLACE AT BETWEEN 10 AND 15°C, IN RELATIVELY HIGH HUMIDITY, IDEALLY AT 75%

A still aperitif from Champagne

BARFONTARC's Vieux Ratafia is aged for 3 years in oak barrels. A 100% Pinot Noir creation with fruity, sweet aromas. Notes of caramel and spices. A smooth texture much appreciated by those who love a sweeter taste.

Tasting

APPEARANCE

Gold with intense copper glints.

NOSE

Expressive, with distinctive aromas of coconut and caramel.

PALATE

Rich and delicious aromas of quince and vanilla. A fine balance of sweetness and freshness with woody notes.

Food and ratafia pairings

Vieux Ratafia Champenois is a traditional sweet aperitif that can be enjoyed neat or in cocktails. It is also perfect to serve with desserts such as chocolate cake.