
MAISON
de BARFONTARC
RATAFIA
CHAMPENOIS
Côte des Bar


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de BARFONTARC
833
RATAFIA
CHAMPENOIS

CHAMPAGNE
de BARFONTARC

Ratafia Champenois



PINOT NOIR **100%**

PINOT NOIR MUST **82%**

18% CHAMPAGNE EAU-DE-VIE

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 MARCH 2021

PRODUCTION
- ◯ 3 980 BOTTLES (70 CL) 2019 HARVEST
- ◯ 3 765 BOUTEILLES (70 CL) 2020 HARVEST

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%

An amber nectar

De BARFONTARC Ratafia is made only with Pinot Noir grapes. It releases a range of soft, sweet aromas such as honey, acacia flower and ripe mirabelle plum. It is particularly loved as an aperitif by people who enjoy sweeter tastes.

Tasting

APPEARANCE
Bright and clear with a copper-yellow colour and a hint of amber.

NOSE
A bouquet of soft, sweet aromas: honey, acacia flower and ripe mirabelle plum.

PALATE
A wonderful balance, blending the grape's natural sugar, acid and alcohol with good aromatic length. A sweet and delicious still wine.

Food and ratafia pairings

Perfect as an aperitif; it goes wonderfully well with melon, or can be served with seared or plain foie gras.