

**The Truth of a Terroir,
the Expression of a Winegrower**

**RATAFIA
DE
CHAMPAGNE**

This fortified wine is a blend of fresh juice of Pinot Noir with a neutral alcohol to obtain a wine grading 18% vol. This mistelle has aged in oak barrels for two years.

Tasting :

Beautiful amber robe. The nose is intense and expressive. It develops fruity aromas: prune and morello cherries combined with smoky and woody scents. The palate is in perfect harmony with the nose. Tasty and silky: aromas of honey, of quices jelly and candied fruits procure the sweetness of this nectar.

Food/Wine Pairing :

Served at 8°C, it is ideal as aperitif. It also allows exquisite alliances with many dishes: a perfumed melon, an Italian ham or cheeses with character. It is also surprising to deglaze a sauce, for example foie gras escalopes. More simply, it can accompany a fruits salad.

Ideal serving temperature :

8°C (The opened bottle can be kept refrigerated up to one year)

Availability :

Bottle (0,70 l)

