



Ratafia Champenois

RATAFIA DE CHAMPAGNE

SELECTION — 18% vol



Technical sheet

Rich and smooth, this spirit owes its character to the subtle blend of grape musts and wine brandies aged in oak barrels.

Its sweetness and low alcohol content make it similar to Pineau des Charentes, although it has a unique character thanks to the Champagne grape varieties.

Tasting

When tasted, Ratafia de Champagne reveals sweet and spicy notes. It also reveals subtle hints of candied fruit and quince jelly.

Ideal as an aperitif, it goes wonderfully well with elaborated culinary specialities. Delicate, colourful verrines, unctuous bites of foie gras... It reveals and enchants the flavours of the most sophisticated dishes.



A brilliant amber colour that catches the eye with warmth.



Sweet and spicy notes, blending caramel and vanilla, creating a nice invitation to taste.



Aromas of mirabelle plum and yellow plum come to the fore, adding a fruity, juicy touch.