TECHNICAL SPECIFICATIONS

RATAFIA CHAMPENOIS



Our Ratafia Champenois is a naturally sweet drink made from Pinot Noir must and alcohol, made as Pierre's grandfather, Jean, used to make it. He enjoyed it served cold as an aperitif, or as a cocktail that he called "Rachamp", which combines one part Ratafia Champenois and two parts champagne.

BLEND AND PRODUCTION: Unfermented Pinot Noir must (juice), mixed with distillate (94% alcohol) and fine de la Marne (between 60% and 75% alcohol).

AGEING : Part of the ratafia is aged in tanks, and another part in barrels. The first maintains the freshness and fruitiness of the must, and the second is infused with aromas of vanilla and spice.

TASTING NOTES: Sustained fruitiness thanks to the use of distilled alcohol. Toasted and caramelized notes highlight intense aromas of fig jam and strawberry candy, which are balanced by the warmth of the alcohol.

CHAMPAGNE
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