

# RATAFIA CHAMPENOIS



Our Ratafia Champenois is a naturally sweet drink made from Pinot Noir must and alcohol, made as Piere'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 :** 78.7% Pinot Noir must (34.2% from 2016 and 44.5% from 2018), 10.8% Fine champenois (75% alcohol), 10,5% high-grade distilled alcohol (94%).

**PRODUCTION :** Our Ratafia Champenois is a blend of two batches of Pinot Noir must mixed with different types of alcohol. The first batch is blended with Fine Champenoise, and the second is made with high-grade 180 proof alcohol.

**AGEING :** The fine champenois and 2016 must were aged in oak barrels for at least eight months, and alcohol and 2018 must were vats. Blended and bottled in 2019 in a square-ringed bottle with a class closure.

**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.



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