

RATAFIA



100% Pinot Noir

Juices from a second pressing of the Pinot Noir

Harvest: 2014

Natural sugar content of the ratafia: 115 g/l

Alcohol: eau-de-vie and wine distillate

Final alcohol content: 16.5% vol.

No preservatives

Aged: 1 year in 7-season-old 228l oak barrels

Production: 500 bottles

Bottled: November 2015

A typical aperitif from the Champagne region, our ratafia is a mixture of unfermented grape juice (from a second pressing of the Pinot Noir grapes) and alcohol (half eau-de-vie and half wine distillate), which naturally blocks the alcoholic fermentation and preserves all the grape's aromatic potential without the addition of sulphites or other preservatives.

This natural product isn't filtered; this can result in a light sediment or cloudy appearance, which has no impact on its quality.

After ageing for 1 year in 228l oak barrels used 7 times for vinification, giving it an amber colour, this ratafia reveals notes of prunes and cherries in eau-de-vie, and a sweet, rounded, smooth mouth.

Serve chilled, as an aperitif or with melon, smoked ham or foie gras

Available in 50 cl bottles