

# Ratafia de Champagne



## Grape Variety

Pinot Noir



## Terroir

Fravaux



## Vintage

1996



## Vinification

Grape alcohol is added to the fresh juice in order to prevent the fermentation



## Ageing in oak barrels

Depending on the vintage, few months or few years



## Ageing

Once in bottle, the ratafia age in our cellars for many years



## Tasting

Fruity, gourmet, with jammy and raisin notes



## Alcohol percentage

18%

Honey gold color.

Candied fruits nose. Pleasing and gourmand mouth, with raisin note and an hint of surprising freshness.

It will go well with foie gras on toasts, cheese like maroille, applesauce, or even fruits like melon.