

RATAFIA

DE

CHAMPAGNE

3 YEARS OLD – 18% vol

An outstanding Haute-Couture Ratafia... This superb cuvée- a blend of Chardonnay, Pinot Meunier and Pinot Noir juices fortified with our Eaux-de-vie from Champagne – is distinguished by its spectrum of aromatic subtleties gained while maturing in oak casks for 3 years.

The 3 years old Ratafia reveals complex and atypical flavours. Its secret ? Fresh aromas of candied, slightly *fruity oranges* with elegant fruity hints of candied plums and citrus fruits.

More than just an appetizer, Ratafia 3 years old is the perfect accompaniment to fine cuisine, foie gras and cheese and exalts the richness of chocolate cakes.

TASTING

Colour : shimmering amber colour.

Nose : fine complexity with notes of candied oranges and Corinthian raisins, vanilla and liquorice.

Palate : oaky and sharp flavours, with notes of stewed greengages, cranberries, raisins and candied apricots.

<< WITH ITS AROMAS OF ORANGE ZEST, VANILLA AND ITS GRAPE-JELLIED LINGERING FINISH, THE 3 YEARS OLD RATAFIA REMINDS ME OF SPECIAL MOMENTS SPENT WITH MY FAMILY, BY THE FIREPLACE, OVER A SNACK OR A DINNER RICH IN UNFORGETTABLE FLAVOURS >>.

YVES CHAPIER, PRESIDENT OF THE CHAMPAGNE-ARDENNE ASSOCIATION OF SOMMELIERS

DID YOU KNOW ?

The origin of the word Ratafia is controversial but the most commonly accepted etymology is the expression *rata fiat* : << let the treaty/deal be ratified >>. It was once customary to share a drink once a deal had been struck and the drink consumed on that occasion was given the name of Ratafia.



Distillerie Jean Goyard has been developing and refining its Eaux-de-vie and Ratafias in the heart of the Champagne wine region for a century