

RATAFIA

DE

CHAMPAGNE

RUBIS – 18% vol

This rich and sweet cuvée, owes its character to the subtle blend of grape musts and wine Eaux-de-vie aged in oak barrels.

On tasting, Ratafia de Champagne Rubis reveals light sweet and spicy flavours. It also exudes subtle touches of bronze-tinted *candied fruits and quince jelly*.

Ideal as an aperitif, it goes wonderfully with elaborate culinary delights. Subtle and colourful verrines, creamy morsels of foie gras...

it brings out and heightens the flavours of the most refined dishes.

TASTING

Colour : bright, amber .

Nose : sweet and spicy aromas.

Palate : touches of candied fruits and quince jelly .

<< RATAFIA DE CHAMPAGNE RUBIS CAN BE ENJOYED AS AN APERITIF, ON ITS OWN OR IN COCKTAILS. TO MAKE AN <<ALLEGRA TA >> COCKTAILS, JUST MIX 5 CL OF RATAFIA RUBIS WITH 3 CL OF ORANGE JUICE. , ADD A DASH OF LIME... AND IT'S READY. ENJOY !

DID YOU KNOW ?

The French writer Alexandre Dumas greatly enjoyed Ratafiawich he nicknamed the << incomparable elixir >>.



*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*