

RATAFIA

DE

CHAMPAGNE

SÉLECTION – 18% vol

Refined and true to its origins, Ratafia de Champagne Sélection is born from the harmonious blend of Chardonnay, Pinot Meunier and Pinot Noir musts fortified with Marc de Champagne and wine Eaux-de-vie aged in oak barrels

As an aperitifs, Ratafia de Champagne Sélection reveals sweet and powerful hints of *prunes and gingerbread* and warm tones of honey and candied fruits.

Whether with foie gras, melon or blues cheeses, this elegant drink *pairs with the finest dishes*. At the end of a meal, it accompanies chocolate desserts beautifully .

TASTING

Colour : bright amber, red-brick colour with glints of topaz.

Nose : aromas of plums, gingerbread and caramel.

Palate: deliciously flavoursome and silky-smooth with notes of acacia honey, milk chocolate and candied fruits.

<< DELICIOUSLY SWEET AND HARMONIOUS, RATAFIA DE CHAMPAGNE SELECTION IS FOR ME THE PERFECT EXAMPLE OF THE RICH DIVERSITY OF SPIRITS MADE IN THE CHAMPAGNE REGION >>
YVES CHAPIER, PRESIDENT OF THE CHAMPAGNE-ARDENNE ASSOCIATION OF SOMMELIERS

DID YOU KNOW ?

Ratafia is to Champagne what Pineau is to Charentes, Pommeau to Normandy, Macvin to Jura, and Floc to Gascony.



*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*