



RATAFIA

DE CHAMPAGNE

The great feature of this ratafia resides in the fact that it is produced respecting ancient methods, so as to retain the primary aromas.

Our Ratafia is not prepared with industrial alcohol but with 60° proof fine de champagne distilled in an artisanal still.

After aging for 8 months in oak barrels, where it becomes rounded and softened, this fine is muted with Pinot Noir or Meunier grape juice. Consequently this perfect companion to aperitifs or desserts offers a note of sweetness and a palette of complex aromas and it is natural to surrender to its charms.

CUVÉE :	Ratafia
SOIL :	A wide selection from across our Terroir. Year 2013
BLEND :	Pinot noir et Meunier 100% pinot noir
FORMATS :	20cl bottle and 70cl bottle

VINIFICATION :

Harvested and sorted by hand. Muted during the harvest with our fine de Champagne and juice pressed from the "rosé de saignée".

TASTING :

Very lovely, slightly reddish, amber robe. A rich mouth, marked by the Pinot, cherry stones in alcohol, harmonious and balanced, freshness meets sweetness at the finish

PAIRING :

This Ratafia is the ideal partner for creamy desserts: a crème brûlée, a red fruit tiramisu, vanilla ice cream, a chocolate/cherry association, the whole thing served with a glass of ratafia and you melt with pleasure.

Veined cheeses such as bleu d'Auvergne or fourme Montbrison.

And to keep things simple, this ratafia provides a marvellous garnish for a perfectly ripe melon

PRESS REVIEWS

2020 – Guide Gault Millau : 15.5/20

2018 – Guide Gault Millau: 15/20



CHAMPAGNE GEOFFROY

PROPRIÉTAIRE - RÉCOLTANT - ÉLABORATEUR



à Aÿ

