



CHAMPAGNE

Christian Naudé

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Ratafia



Fine and authentic, the Ratafia de Champagne Sélection is the result of the harmonious meeting of Chardonnay, Pinot Noir and Pinot Meunier must, mixed with Marc de Champagne and aged in oak barrels wine spirits.

Before dinner, the Ratafia shows sugary and powerful hints of prune and gingerbread, and warm shades of honey and candied fruits.

Foie Gras, melon or blue cheese: this elegant batch goes delicately with the finest dishes. At the end of the meal, it goes beautifully with chocolate desserts.

The Ratafia is for the Champagne area what the Pineau is for the Charentes, the Pommeau for Normandy, the Macvin for Jura and the Floc for Gascogne.



Comments :

Color : Amber
Shiny
Tiled with topaz shades

Nose : Prune
Gingerbread
Caramel aromas

Mouth feel : Full-bodied and silky
Hints of acacia honey
Milk chocolate
Candied fruits



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