



Ratafia Champenois 3 Years Old

Ratafia Champenois, Champagne, France

Elaborated from a must of Champagne grapes (thus produced with the same regulatory requirements as those used for Champagne) "mutated" with a Champagne brandy, this great spirit is aged in oak barrels for 3 years!

PRESENTATION

It is on the impulse of his brother who cultivates the vineyard that Jean Goyard settles in Champagne in 1911.

Originally from Burgundy, but from the Champagne region at heart, he saw the importance of developing all the resources of the vineyard and participating in the balance of the Champagne ecosystem.

In 1911, the Champagne region was in crisis and the wine that could not find a buyer was dumped in the gutters.

He then created the first artisanal distillery in Aÿ. He then travels through the vineyards and the countryside with his mobile still to distill his own wine, offering his services to all the winegrowers.

We bring our co-products of wine making (grapevines, lees, wines of disgorgement) and take back the elaborated products resulting from the biggest distillery of Champagne.

18 % VOL.

Contains sulphites.

SERVING

Subtle and aromatic, this spirit draws from its long aging of 3 years in wood an exceptional finesse and complexity to accompany fine foods and sublimates the smoothness of chocolate cakes.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 3 to 5 years, 5 to 10 years, 10 to 15 years, Over 15 years

TASTING

The nose is rich with aromas of orange and vanilla, while the palate gives way to woody and acidic notes, raisins and candied apricots.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese

