



Ratafia Champenois

Ratafia Champenois, Champagne, France

Elaborated from a champagne grape must (therefore produced with the same regulatory requirements as those used for Champagne) "mutated" with a champagne brandy, this sweet nectar is aged in oak barrels just long enough to enrich itself while keeping the freshness of grape juice.

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 Aj. 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

To be enjoyed chilled as an aperitif, pure or in a cocktail, it can also be served with elaborate culinary specialties based on foie gras, dried fruits...

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

Sweet, spicy, it will mark in mouth with nuances of candied fruits and quince jelly

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CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese

