



Ratafia Champenois

Manufacturing process

Ratafia is a typical Champagne aperitif made from grape must, 100% meunier, which gives it a very characteristic taste. This aperitif is a fortified wine, by adding alcohol to the grape must. It ages in oak barrels for 12 months before bottling and marketing.

tasting note

Ratafia has a clear amber color, which reveals delicious sweet notes of honey, jam and stone fruits.

In the mouth, it is rich, generous and powerful. We find a fruity sensation, almost comforting, which brings us a sweetness and makes Ratafia unique to the tasting.

food pairings

Ratafia is a pleasant aperitif. It is delicious at a temperature between 6 and 10 degrees. It goes well with foie gras, fruit tarts (mirabelle, etc.), or even with melon.

It is surprisingly practical in the kitchen, to deglaze a meat sauce (duck breast), to flambé scallops, or to use as a base in original cocktails.

