

CH. de L'AUCHE



RATAFIA CHAMPENOIS

Fruity- Gourmand



EYE

Ratafia Champenois CH. de l'Auche is bright, with a satiny and fairly dense appearance. It has a deep orange-yellow color with pink shades (strawberry and copper).

BOUQUET

The first nose combines freshness, richness and maturity. It delivers scents of figs, prunes, peppers, blood orange peel, cherry liqueur, fresh pomegranates. As the Ratafia Champenois aerates notes of black fruits appear, followed by notes of saffron, macerated apple, walnuts, toast, sweet spices (cinnamon, licorice).

PALATE

The contact in the mouth is rich and fresh. The liquor develops with pulpy and soft fruity aromas, supported by an acidity of fleshy and stewed fruits. The more heady mid-palate is also gourmand and full of character, with some well-structured tartness that balance the residual sugars.

The tangy and luscious finish on a background of candied apricot and Mirabelle plum jelly allows for multiple gastronomic combinations.

PAIRING SUGGESTIONS

We suggest enjoying your Ratafia Champenois with a starting temperature at 8°C in a slender and curved glass.

- Pan-fried foie gras and Ratafia jelly
- Pork spare ribs glazed with vanilla honey
- Lacquered duck with chestnut honey
- Confit shoulder of lamb simmered in its juice
- Lamb tagine with figs
- Livarot, Epoisses, Fourme d'Ambert and candied apricot
- Tatin tart
- Nougatine cake
- Pastries
- Mignardises

A WORD FROM THE CELLAR MASTER

« This Ratafia Champenois highlights the quality and character of the terroir of the Vesle and the Ardre valleys. The expression of Meunier, the emblematic grape variety of the Maison d'Artisan Vignerons is magnified for the delight of tasters».

« Jean-Christophe Lenfant

OENOLOGICAL CHARACTERISTICS

Liquor composed of grape must and alcohol

Origin: PGI* of the Champagne region

Grapes: 86% Pinot Meunier

14% Pinot Noir

Ageing: Stainless steel tank

Years of composition:

- 25% of 2020
- 25% of 2018
- 25% of 2019
- 8% of 2017
- 13% of 2016
- 4% of 2015

Ageing: Average 3 years

Number of bottles: About 3,000/year

ABV: 18%

Serving temperature: 8°C-10°C

*Protected Geographical Indication

Ratafia Champenois is available in a 70 cl bottle