



Ratafia champenois

Meunier 2018 Bio



VIGNOBLE

- Vineyard of the Vallée de la Marne : Cuisles, et ses environs
- Soil : Clay (illite)
- Age of the vineyard : 35 years old

VINIFICATION

- Grapes blend : 100% Meunier
- Harvest blend : 2018
- Production: 1080
- distillation : Alcool house made
- Ageing : 1 year in Kevri then 1 year in oak barrel (no sulfites)

Available in bottles (50 cl),



TASTING

It has a deep rose gold coloured robe, with very bright coppery accents. The liqueur coats the sides of the glass.

The primary nose is intensely fruity. We can detect quince jelly, cherries in brandy, with vanilla undertones. Then the “rancio” character comes through, with sandalwood and hazelnut. With aeration, we notice redcurrant jam, rose jelly, cashew nuts. The nose is elegant and complex.

The attack on the palate is gentle and generous. Then we enjoy the good consistency and warmth of eau-de-vie. The creamy texture rolls over the tongue, giving off aromas of pears in wine.

The finish is elegant and long, slightly tart and acidic. It fades out on a fresh note.

This is a lovely ratafia; fruity and complex on the nose, graceful and warm on the palate, with a delicate and fresh finish.

It is best enjoyed at temperatures between 14 and 16°C, with dry cheeses (old Gouda, old Mimolette), ewe's cheeses and of course fruit desserts that are not over-sweet (charlottes, clafoutis, crumbles, etc.).