

## RATAFIA



### Technical Sheet

<b>Pressing</b>	“Coeur de cuvee”
<b>Maturing</b>	2 years in oak barrel
<b>Assembly grapes</b>	100% Pinot Meunier
<b>Assembly years</b>	100% 2015
<b>Bottling</b>	September 2017
<b>Ageing</b>	1 to 12 months in bottle
<b>Production</b>	483 bottles
<b>Alcohol</b>	18% Vol.

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### TASTING

**Eye :** Amber reflects, risk of deposit (not filtered)

**Nose :** A nice and fruity aroma bodes well a pleasant and enjoyable mistelle

**Taste :** Roasted notes and fruits confirm the first olfactory impressions.

**Wine & food pairing :** Aperitif, foie gras, melon, Bayonne ham, cheeses, chocolate desserts.

### REWARD