

CHAMPAGNE  
**FANIEL & FILS**

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## RATAFIA



### Technical Sheet

<b>Pressing</b>	“Coeur de cuvee”
<b>Maturing</b>	30 months in oak barrel
<b>Assembly grapes</b>	100% Pinot Meunier
<b>Assembly years</b>	100% 2017
<b>Bottling</b>	September 2019
<b>Ageing</b>	20 months in bottle
<b>Production</b>	750 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



Gilbert et Gaillard – Gold medal



Guide Hachette – 1 star