

RATAFIA



Technical Sheet

Pressing	“Coeur de cuvee”
Maturing	2 years in oak barrel
Assembly grapes	100% Pinot Meunier
Assembly years	100% 2016
Bottling	September 2018
Ageing	1 to 12 months in bottle
Production	750 bottles
Alcohol	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