



CHAMPAGNE
RÉDEMPTEUR

Cuvée Nouvel R
RATAFIA CHAMPENOIS

○ TECHNICAL CHARACTERISTICS

Spirit drink obtained from Champagne grape juice mutated with Fine and Marc de Champagne.

○ TASTING

VISUAL ASPECT: This Ratafia has an amber robe with shades of old copper and sparkles of dry orange zest

NOSE : The nose develops candied fruit aromas reminding us of currants, dry figs, prunes and bergamot orange. There are spicy notes of pepper and ginger as well as hazelnut, honey and a touch of almond.

PALATE: This Ratafia is soft and silky on the palate. Predominated by some notes of pepper and bitter orange. To finish, the flavours of honey and bergamot orange are emphasized.
To be served fresh, almost frozen.

This ratafia is very smooth. It is best served cold.

○ FOOD AND WINE PARING

Foie gras
Blue-veined cheeses (Roquefort, Fourme d'Ambert)
Goat cheese
Chilled melon



« Developed by Cédric
and Vincent »