



CHAMPAGNE

LE BRUN DE NEUVILLE

DEPUIS 1963

# RATAFIA DE CHAMPAGNE

## TRADE SECRET

Ratafia is made with a blend of grapes musts, Marc de Champagne and Eaux-de-vie aged in oak barrels.

Added alcohol avoids fermentation and keeps aromatic potential of grape.

## VISUAL EXAMINATION

Its colour is bright amber, red-brick colour with glints of topaz.

## OLFACTORY EXAMINATION

Nose gets some aromas of plums, gingerbread and caramel.

## GUSTATORY EXAMINATION

Palate is deliciously flavoursome and silky-smooth with notes of acacia honey, milk chocolate and candied fruits.

## VOLUME

Bottle of 70 cl

Alcohol: 18%

## FOOD AND WINE PAIRING

As an aperitif, Ratafia de Champagne reveals sweet and powerful hints of prunes and gingerbread and warm tones of honey and candied fruits. Whether with foie gras, melon or blue cheeses, this elegant drink pairs with the finest dishes. At the end of a meal, it accompanies chocolate desserts beautifully.

