

RATAFIA CHAMPENOIS

THE LUSCIOUSNESS OF FRUIT



Bottle : 70 cl

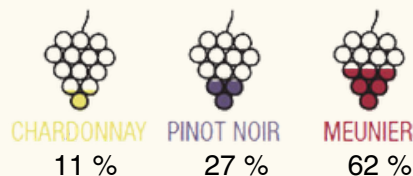
Spirit ageing : aged for several years

Ratafia ageing : minimum 10 months

Alcohol : 18% vol.

Composition : grape must from the Champagne appellation fortified with alcohol ($\frac{2}{3}$ wine spirit and $\frac{1}{3}$ Fine Champenoise)

GRAPES & BLEND



TASTING NOTES

**SWEETNESS
FRUIT EXPRESSION
CREAMINESS**

-  Elegant amber colour with warm golden reflections
-  Expressive and indulgent, revealing aromas of candied grapes, prune, ripe kiwi and blood orange
-  Lusciously smooth and generous, unfolding flavours of honey, quince jelly and candied fruits, with a beautifully rich fruit expression

FOOD PAIRINGS

- Aperitif : melon and dry-cured ham skewers, cheeses, duck rillettes
Also delightful as a base for refined cocktails
- Meat : pan-seared foie gras, spicy dishes, guinea fowl
- “Trou Champenois”, a traditional digestive : a scoop of ice cream delicately drizzled with Ratafia Champenois
- Cheese : a selection of characterful or bloomy-rind cheeses such as Roquefort, Fourme, Tomme de Savoie, Langres or Chaource
- Dessert : desserts with tangy fruits (such as tarte Tatin), candied fruits, or chocolate desserts like molten chocolate cake
- Also... In the kitchen, Ratafia Champenois is also a prized culinary ingredient, widely used to enhance sauces and desserts with depth and aromatic richness

SERVING & CELLARING

Storage : store upright, away from light and at a constant temperature (12–14 °C)

Serving temperature : 7–9 °C

Ageing potential : excellent cellaring potential, even after opening when kept in the refrigerator

All our recommendations are simply suggestions.
The best moment to enjoy your Prophète & CO Ratafia Champenois is the one that feels right to you.

