



# CHAMPAGNE GRATIOT-PILLIÈRE

— à Charly-sur-Marne —



## RATAFIA

**Profil : STRENGTH AND SWEETNESS**

### Our Terroir

Our 18 hectares vineyard is situated on the southern slopes of the Valley of the Marne, between Charly-sur-Marne and Chateau Thierry.

The soil is clay and limestone on the upper and middle slopes becoming silty and light and the bottom of the hillside.

The oldest vines are almost 50 years old !

### Elaboration

The PINOT MEUNIER must (grape juice) is freshly pressed and quickly blended with fine de Champagne brandy. The addition of alcohol stops the alcoholic fermentation of the juice and keeps all the freshness of the fruit.

After a few months of maturation, the ratafia of the year is carefully blended with other ratafias from previous years, then filtered and bottled.

Ratafia is graded at 18 % ABV.

### Blend

2/3 PINOT MEUNIER must

1/3 Fine de Champagne brandy

## Tasting

Ratafia is a fortified wine: grape juice fortified with alcohol to stop its fermentation.

The bright amber color with coppery hues reveals a nice maturity.

The nose is elegant, a mix of dried fruit, stewed apricots, stone fruit, honey notes and currants.

The attack in the mouth is both fresh and mellow, followed by a warm round feeling underscored by the alcohol from the “fine de champagne” brandy, with a long-lasting and delicate finish.

*Sweet from the non fermented grape juice and warm from the brandy alcohol, may be enjoyed at any time of the day, with salty snacks, blue cheeses but also chocolate desserts.*

### Sizes

Only in bottles (70cl)

### Store and Serve

Store your bottles horizontally, away from light, at a constant temperature (10-15 °C).

This ratafia should be drunk within 5 years.

Best served very cool.