

RATAFIA MEUNIER

VARIÉTAL

Meunier 100%

DESCRIPTION

From our Champagne vineyards, this IG Champenois ratafia is a blend of the finest grapes from our Pinot Meunier plots. Aged for a minimum of 9 months in Champagne oak barrels, it develops a highly complex aroma, revealing notes of nuts and dried fruit.

We produce our alcohol, necessary for the mutage of the juices, with grapes and juices from Champagnes Auguste Huiban & Paul Augustin, owned by the family for 5 generations. Total mastery of the vinification and ageing of our ratafias enables us to claim that our ratafias are 100% Distillerie des Dames Blanches!

SUGGESTION TASTING

Great aromatic complexity thanks to at least 9 months' ageing in Champagne casks, Marc de Champagne, Fine de Champagne and Ratafia. Notes of dried fruit and melted nuts dominate the tasting. A delicate finish with aromas of vanilla and white flowers.

TECHNICAL CHARACTERISTICS

Aging in champagne barrels

AVAILABILITIES

Bottle

