



Ratafia Champenois

In the Champagne region, Ratafia (the name results from the drink which was used to seal the ratification of a treaty) finds its origin during the XIIIth century as a mode of preservation of fruit juices and grape juice, the fermentation of which was stopped by the addition of alcohol.

But later on, the wine growers started to keep, during the grape harvest, part of the must (fresh champagne grape juice) to which they added some alcohol, for their personal consumption. Today this family tradition continues, Ratafia becoming a speciality in the regional gastronomic heritage and a major economic player in a wine-making sector dominated by the power of champagne.

Blend: Grape juice must + Champagne spirits
80% Pinot Noir
20% Pinot Meunier

Aging time on lees 3 years.

TUOTTAJA	Champagne Vollereaux
MAA / ALUE	Ranska - Champagne
PULLOKOKO	0,70
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

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