



CHAMPAGNE

*Christian Naudé*

À CHARLY-SUR-MARNE

CHAMPAGNE

*Ratafia*



Fine and authentic, the Ratafia de Champagne Sélection is the result of the harmonious meeting of Chardonnay, Pinot Noir and Pinot Meunier must, mixed with Marc de Champagne and aged in oak barrels wine spirits.

Before dinner, the Ratafia shows sugary and powerful hints of prune and gingerbread, and warm shades of honey and candied fruits.

Foie Gras, melon or blue cheese: this elegant batch goes delicately with the finest dishes. At the end of the meal, it goes beautifully with chocolate desserts.

The Ratafia is for the Champagne area what the Pineau is for the Charentes, the Pommeau for Normandy, the Macvin for Jura and the Floc for Gascogne.



### Comments :

*Color :* Amber

Shiny

Tiled with topaz shades

*Nose :* Prune

Gingerbread

Caramel aromas

*Mouth feel :* Full-bodied and silky

Hints of acacia honey

Milk chocolate

Candied fruits



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