



Guy Brunot

Ratafia



VARIETY:

Marc de Champagne and unfermented grape juice, stored in a wooden barrel for 1 year

LOCATION:

Dizy, Vallée de la Marne

APPEARANCE:

Warm reddish brown

MOUTH:

Light, melting mousse with fruity undergrowth notes, dry

NOSE:

Subtle wood note, paired with delicate aromas of candored fruit

FOOD:

Our absolute Ratafia favorite! Wonderful as an aperitif with or without ice, as a cocktail or as a companion to finger food!