



# CHAMPAGNE GEOFFROY

## RATAFIA ROUGE



The main characteristic of this ratafia lies in its respect of the old methods of elaboration in order to preserve the primary aromas.

Our Ratafia is not made from rectified alcohol but using fine Champagne from a traditional still. After ageing for one or two years in oak barrels, which adds roundness and smoothness, this fine Champagne is blended with grape juice from Pinot Noir or Meunier.

And so this perfect companion for aperitifs or desserts offers a gentle sweetness and a complex palette of aromas. Let yourself be seduced by its charm.

### VINIFICATION

Hand-picked and sorted. Maturation during the harvest of our fine Champagne and of the press juice of the «Rosé de saignée». Not filtered.

### TASTING

Beautiful amber colour, slightly reddish.

Rich on the palate, marked by pinot, stones of morello cherries in eau-de-vie, harmonious and well-balanced, the freshness complements the sweetness on the finish.

### PAIRINGS

This Ratafia is the ideal partner for creamy desserts. A crème brûlée, a red fruit tiramisu, a light vanilla ice cream, a chocolate and Morello cherry combination, all accompanied by a glass of Ratafia will make you melt with pleasure. Blue-veined cheeses such as Bleu d'Auvergne or Fourme de Montbrison. And to keep things simple, this ratafia is the perfect garnish for a melon.