



CHAMPAGNE GEOFFROY

RATAFIA SOLERA depuis 2000



The idea for this Ratafia stemmed from a desire to add another dimension to this natural sweet wine from Champagne. And so we decided to vary the ageing and maturing methods to add even more complexity. This ratafia was first produced in 2000, and all the subsequent years have gradually been incorporated so as to obtain a patina born of the marriage of young and old vintages.

VINIFICATION

For this ratafia, as for all harvests in Champagne, the grapes are picked by hand and sorted in the vineyard. The fine Champagne and the pressed juice from our rosés de saignée are blended during the grape harvest. The grapes macerate for 60 hours before being gently pressed. There is neither fining nor filtering.

AGEING

Stored in 54-litre dame-jeannes, this ratafia has spent 2 years on the roof of our cellar, following the rhythm of the seasons, the moon and the sun. This astral pause reinforces the oxidative side of this natural sweet wine and gives it an amber colour reminiscent of old cognacs and Madeiras. As it is stored in a 220-litre WineGlobe in the cellar prior to bottling, it is in glass at every step.

TASTING

Nose of white truffle, orange, acacia honey, quince jelly, raspberry liqueur.

Palate: Dazzling freshness, delicate apricot nectar, sweet spices, juicy peach chiselled by a saline finish.

PAIRINGS

As an aperitif with dried fruit (walnuts, almonds) or cured ham. Its sweetness and rich aromas go well with savoury and umami flavours. A pairing with blue-veined cheeses (such as Roquefort or Bleu d'Auvergne) is particularly interesting. The strong, salty flavours of these cheeses are balanced by the sweetness and creaminess of the ratafia; or simply at the end of the meal to appreciate all its complexity. Serve solera champagne ratafia slightly chilled, between 10 and 12°C.