



RATAFIA

ORIGIN

Rilly-La-Montagne in AOC 1er Cru (Montagne de Reims) for the must and Mareuil-sur-Ay (Cote des Blancs) for the Marc de Champagne in the « Appellation Champagne ».

Average age of the vines : 40 years-old.

Clayey-chalky soil with a limestone subsoil.

High Environmental Quality and Sustainable

WINEMAKING

Must of Pinots Noirs and Meuniers associated with Marc de Champagne.

TASTING NOTES

To the Eye : Amber colour, salmon highlights.

To the Nose: Aromas of fresh grapes, gingerbread, prunes and honey, with mineral nuances.

On the Palate: Mellow taste, aromas of candied cherry and caramel.



FOOD PAIRING

Enjoyed as an aperitif, but also goes very well with foie gras, melon but also with a delicious chocolate fondant, mirabelle plum tart or red fruits.

More evolved, it is the perfect accompaniment to candied salty - sweet meats (tajine, game with fruits), blue-veined cheeses, "tomme de Savoie" or Cantal cheese.

Its alcoholic degree is 18°C. It is a delight, used as a base for a cocktail with sparkling water, lemon juice and some mint leaves...Best served very cool!

DISTINCTIVE CHARACTERISTICS

The « Ratafia », is an ancestral product of the Champagne region since the 13th century, long considered as "the winegrower's aperitif", it was recognised in 2015 as a Protected Geographical Indication (PGI). The ratafia is a "Mistelle" i.e. a "fresh grape must" to which strong alcohol obtained by distillation (Marc de Champagne) has been added. The added alcohol prevents fermentation and thus preserves the aromatic potential of the fresh grape. The grapes used for the musts must be the same as those claimed in the "Champagne" or "Coteaux Champenois" designations. Manufacturing must take place within 20 days of the date of pressing of the grapes used to make up the must.

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Enjoy in moderation. Alcohol abuse is dangerous to your health