



# CHAMPAGNE G. GRUET & FILS

BETHON - MARNE

## Ratafia


Aged in oak barrels for 3 years

18% vol

### Blend

Chardonnay musts  
Must of Pinot Noir  
Pinot Meunier must  
Champagne brandies

### Availability

Bottle 70 cl 

### Storage recommendations

Ratafia goes wonderfully with fine dishes, foie gras, cheeses and enhances the creaminess of chocolate cakes.



### Ageing

Matured for 3 years in oak barrels

### La dégustation



Amber, very bright



Beautiful complexity, with notes of candied orange and currants, vanilla and liquorice wood.



Woody and tangy, with notes of stewed greengage, cranberry, sultanas and candied apricots.

Drink between 7°C and 9°C

Ratafia 3 year old reveals complex and atypical flavours. The secret? Fresh aromas of slightly tart candied orange and elegant fruity nuances of prune and candied citrus fruit.

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Alcohol abuse is dangerous for your health. Drink in moderation.