

Ratafia



Blending

100% Pinot Noir - Vintages 2009
Ageing: 5 years in wooden barrels

Colour

This wine has an amber colour.

Aromas

The nose is fresh with cherry and candied citrus notes. Our Ratafia develops ginger-breads aromas, rose flower jelly and bitter orange marmelade flavours. The nose is smooth and mellow. Warm, ample, round and long lasting, it remains crystallized fruit like cherry crystallized. In the palate, the wine reveals rose gelly and candied fruits flavours.

Food Pairing

On the palate the wine reveals a fresh, elegant and incredibly aromatic length with figs, pineapple, mocha and blood orange notes. The finish is really intense, slightly heady and aromatic with notes of almonds, figs and hazelnuts.

It perfectly goes well with a «Foie poêlé», a cheese with lots of character such as Gorgonzola or with a dessert such a “Tarte Tatin à la Canelle” or with a “Mœlleux au chocolat”.

«It's tangy, sweet flavours make a perfect accompaniment with cheese or particular desserts to discover all the subtlety of Pinot Noir».