

CHAMPAGNE  
**Ernest Remy**  
*Grand Cru à Mailly-Champagne*



*Ernest Remy ratafia was born from Alice's memory of her grandfather Ernest Remy producing bottles of ratafia. As a little girl, this strange and melodious name held a sweet nectar of which there were always a few bottles in the cellar...*

## RATAFIA *(only available in France).*

Ratafia is a traditional drink produced by winegrowers for their personal consumption from the juice of grapes from the final press. This grape must and alcohol liqueur is made from unfiltered, fortified grape juice (fermentation is stopped by the addition of alcohol) known to connoisseurs as mistelle.

### Blend

100 % Grand Cru, from different years.

### Grape variety

100 % Pinot Noir (the favourite grape variety of the Montagne de Reims) from the Grand Cru terroir of Mailly-Champagne.

### Production

Ernest Remy ratafia is produced using traditional methods. Its unique characteristics come from the use of press juice produced from the maceration of the Pinot Noir grapes used for our Grand Cru Rosé de Saignée Champagne. To give it extra sweetness and finesse, this coloured grape must is blended with Fine de la Marne (approximately 60% ABV). It is then laid down for several years in oak casks where the alcohol and grapes marry together to develop gentle woody flavours.

### Alcohol content

17 % ABV.

### Tasting

The robe is deep amber with bright rust-coloured glints. The dense nose reveals notes of dried fruit. On the palate, dried fig, date, vanilla and forest fruits mingle together. The bouquet is underscored by a delicate crispiness that gains the upper hand on the sweetness of the finish.

### Food and wine pairing

Ratafia can be served chilled or at a cool temperature as an aperitif, or paired with foie gras, blue cheese (Roquefort, Fourme d'Ambert, Stilton), or a fruit, caramel or chocolate dessert.

### Bottles and packaging

70 cl bottle.

Box of 6 bottles.

