

Ratafia champenois

#2 – Rosé

The Ratafia champenois is a liqueur wine known for its distinctive fruity richness and tactile sensation, offering a unique tasting experience. It is perfect to enjoy in a friendly tasting setting or paired in surprising ways with inspired dishes.

Winemaking :

We extract the grape juice from the press and add our Champagne marc (alcohol) to halt the alcoholic fermentation.

Then, we allow this blend to age in oak barrels for several years.

Start of Maceration for Rosé de Saignée



Enology

Terroir

Planted on clay-limestone soils, cultivated with sustainable viticulture practices.



100% Meunier

