



# PIERRE TRICHET

## C H A M P A G N E

*Taillé main depuis 1947*

## RATAFIA



### SPECIFICATIONS

**Blend :** 100 % Pinot Meunier

50 % tailles - 50 % rebêches

**Main harvest :** 2013 2014

**Fermentation :** halted by the addition of Marc de Champagne

**Ageing :** in oak barrels

**Abv :** 18 %

**Bottle sizes :** 70cl *Jens* bottles from Saverglass

### TASTING NOTES

**Appearance :** ochre with a salmon-pink hue.

**Nose :** notes of caramel, demerara sugar and quince jelly

**Palate :** the accent is on yellow fruit particularly mirabelle plums, plum brandy and wild peaches. Elegant with a pleasant acidity. The finish is delightfully spicy with notes of paprika, dates and figs melting lusciously together.

**Key words :** Maple syrup, banana, mango, yellow fruit, honey, salted caramel.

**Style :** A Ratafia with real balance and roundness

**Food matching suggestions :**

Harmonies : mirabelle plum tart with Ratafia jelly.

Contrasts : pan-fried foie gras with reduction of Ratafia.