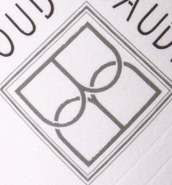




BOUDE BAUDIN



RATAFIA
CHAMPENOIS

N49.1104667 E3.9103661



RATAFIA CHAMPENOIS

DATA SHEET

Grape varieties : 40 % Pinot Noir, 60 % Meunier

Alcool by volume : 18% vol.

Natural sugar: 124 g/l

TASTING

At first, the nose is very sweet and inviting, then slowly fades and opens up to superb aromas. There are notes of stone fruit, kiwi and orange, followed by a more pastry-like flavour of marzipan and toasted dried fruit.

TASTINGS OPPORTUNITIES

Aperitif: serve at 7 - 8°C

Meal: serve at 10 - 12°C

FOOD MATCHING

Simple pleasures: as an aperitif, Normandy cheese, melon

Moment of relaxation: smoked salmon, tournedos Rossini, shellfish, tarte tatin

Haute couture: pan-fried foie gras, cod in a crust, Parmesan shortbread with a knob of Roquefort cheese

MAKING

From the press, 2/3 fresh grape must, 1/3 fine champagne