RATAFIA

CHAMPENOIS

PAUL DÉTHUNE

AMBONNAY - FRANCE

RATAFIA
CHAMPENOIS

Enriched in barrels and clarified with clay, our liquor lets you catch a glimpse of an ethereal world, with fruity sensations and fragrances of candied citrus fruits.

Release its full aromatic potential by accompanying it with the following pairings:

- Ratafia Champenois fresh and frozen **foie gras with truffles**
- **Laquered duck** breast with soybeans and caramel
- **Ratafia and soya lacquered capon,** stuffed with chestnuts and figs
- **Tart Tatin** with apples or mangoes
- **Financiers** with almond and caramel coulis with salted butter

FUSION OF PINOT NOIR AND ALCOHOL, RATAFIA CHAMPENOIS BY PAUL DÉTHUNE IS THE SYMBOL OF TRADITIONAL KNOWLEDGE.

Ratafia Champenois
by Paul Déthune is a topaz yellow
with yellow gold reflections. Its glossy,
dense appearance gives it a look of
richness and freshness.

LIQUEUR MADE
FROM GRAPE
MUST AND
100% PINOT NOIR
ALCOHOL

ON THE NOSE, THE
FIRST IMPRESSION
IS OF CANDIED
STRAWBERRIES,
ORANGE BLOSSOM,
PLUM LIQUER,
PRUNES, LEATHER,
FIGS AND HONEY.

After a few minutes, it evolves into more autumnal notes, grilled and spiced (with cumin and gingerbread), candied and macerated almonds, salted butter caramel, liquorice, apricots, cherries, greengages and tarte tatin.

In the mouth, the attack is gentle and refreshing. Ratafia Champenois is fruity, full-bodied and pleasantly sweet, with a crispness complemented by a tightly controlled pomelo acidity.

The result is elegant, orchestrated by a patina that confers depth as well as a sugary lightness. The balance continues to a concentrated and fresh finish, with a rich and airy aromatic bouquet, with notes of spices and candied citrus fruits.

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EXCESSIVE DRINKING IS DANGEROUS FOR THE HEALTH.
ALCOHOLIC BEVERAGES SHOULD BE CONSUMED WITH MODERATION.

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de A`a Z !...