



Our terroir shapes us

Ratafia de Bourgogne



Ratafia de Bourgogne is composed of one third Marc de Bourgogne (see product data sheet) and two-thirds fresh unfermented grape juice. The result is a spirit of 16.5%. Our golden-coloured Ratafia de Bourgogne discloses notes of walnuts, hazelnuts, honey and raisins. On the palate, it shows a smooth, soft and well balanced character

- ⊙ **Appellation :** Ratafia de Bourgogne
 - ⊙ **Best drinking time :** Within five years of bottling.
 - ⊙ **Serving temperature :** 6-8 °C
 - ⊙ **Production :** Ratafia is produced every year at the time of harvest. Pressed quickly after the harvest, the unfermented grape juice is added to the oak barrels containing the Marc de Bourgogne. It is then aged for 12 to 18 months in oak barrels before being bottled.
 - ⊙ **How to enjoy it :** Excellent with appetizers, but perfect on its own!
- It also pairs very nicely with desserts, especially cakes or tarts featuring caramelized fruit.

