



CHAMPAGNE

ADAM-JAEGER

À BERRU

Ratafia

Ratafia is made from fresh grape must exclusively from the Champagne vineyards and Champagne brandies.

DEGRE D'ALCOOL : 18°

TASTING RESULT :

Color : luminous and amber dress

Nose: The ratafia reveals slightly spicy notes of prunes and gingerbread.

On the palate: We find aromas of candied fruit, quince jelly and notes of Marc de Champagne.

Universally appreciated, it is eaten very fresh as an aperitif but also accompanies foie gras, melon, "blue-veined" cheeses, chocolate desserts.

Flattering and friendly, it also goes perfectly with cocktails.