CHAMPAGNE

M-MARCOULT



VIGNERON DE TERROIR

LES RATAFIAS

AMBRÉ

Chardonnay Base

IRON DISTILLATION — AGED IN OAK BARRELS

A gourmet pleasure, as an aperitif or as a digestive, a concentrate of flavors to be shared among connoisseurs!

Ratafia M.Marcoult is a blend of Fine de la Marne and grape juice, aged in oak barrels for a minimum of 24 months. Florence and Julien Marcoult have called upon Loïc, the village distiller, to produce an incredibly aromatic and smooth Fine de coeur de chauffe. The alcohol is produced with our wines and elaborated by hand at the Distillerie de la forge in Barbonne-Fayel. Our fine de la Marne is the result of an iron distillation over a wood fire, carried out with a 350L Coyac still in operation since 1951. Our distiller carefully selects the heating core to produce a high quality Fine. The most aromatic grape juice contributes to the assembly of Ratafia M.Marcoult – the one resulting from the last press of the grains – called the rebèche. Chardonnay is used as a base. Our ratafia is unfiltered. Passed to the natural cold, a light deposit can appear, without altering the quality of our liqueur.

SUMMARY OF SENSORY EXPRESSIONS

Eye: nice copper color.

Nose: powerful aromas of raisins, vanilla, candied orange, spices, cinnamon. A lot of freshness and roundness.

Mouth: the mouth is soft, silky with the energy of the grape juice. Notes of apple tatin, honey and nuts stand out. The sweet, almost caramel finish offers a lot of greed.

Food and wine pairing: the use in cooking is ideal, but this ratafia will also reveal itself on a foie gras, in aperitif or in cocktail. Pairing with mature cheeses or desserts such as flan or mirabelle plum tarts will be a good choice. A few centilitres in the preparation of a sauce can also give a dish a boost.





12 route de Queudes, 51120 Barbonne-Fayel contact@marcoult.com

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH,
DRINK IN MODERATION.