# CHAMPAGNE **MONARCOULT**

### LES RATAFIAS

## ROSÉ

### Pinot noir Base

IRON DISTILLATION - AGED IN OAK BARRELS

A gourmet pleasure, as an aperitif or digestive, where fruity and honeyed sensations mingle.

**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.* **The Pinot Noir as a base, hence its natural amaranth color**. 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 intense color, brick red, brandy

*Nose:* the perfume is powerful and honeyed, it is expressed by a fruity of quetsches, cherries in brandy and jams.

*Mouth:* the mouth is greedy, all in roundness with the power fruit of the cooked quetsche, the softness and the greediness of candied fruits.

**Food and wine pairing:** this ratafia will sublimate a matured beef, a chocolate dessert or a black forest. The marriage with a fine dry charcuterie or a refined cheese such as epoisse will surprise your taste buds. A few centilitres in the preparation of a sauce will also highlight your dish.



ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, DRINK IN MODERATION. Graphic design **vrai studio** (Instagram: @vrai.studio.paris) Photography by **Camille Gabarra** (Instagram: @camillegabarra)