



## **RATAFIA**

### *The subtlety of the Chardonnay*

### Composition - Vinification

Blending composed of 100% Chardonnay (grape must) classified as Premier Cru and from vines in Rilly-la-Montagne. In agreement with its certifications of Viticulture Durable (Sustainable Viticulture) and High Environmental Value (HVE) certifications, Vilmart House cultivates its vineyards in the greatest respect for its terroir. Vinification key points :

- Manual harvest October 2013
- Aging process: seven years in 400 and 600 l in wooden barrels
- Alcoholic fermentation is blocked by adding alcohol (“fine” of champagne)
- Containing : 50 cl

### Tasting Notes

The nose is fresh with mentholated notes. Our Ratafia develops candied apricots aromas.

We can define it on the nose with a velvety, fresh and round nose. In the mouth, we discover flavors of acacia honey and violet candy. The mouth is greedy, fresh and elegant, with an incredible aromatic length, with notes of lemon and candied fruits. This Ratafia leaves on the palate a very persistent note of freshness.

The finish is concentrated, slightly heady and very aromatic with hints of toast and citrus fruit.

### Wine and Food Pairing

This Ratafia can be appreciated on a lemon or citrus pie. We can also recommend it on cheeses such as truffled Brie or baked Camembert.



