



# CHASSENAY D'ARCE

Maison de Vignerons



*"From my earliest childhood, I watched my grandfather, and my father later on, practise the art of making ratafia. This beverage, emblem of our shared moments, represents my madeleine de Proust. By ageing the wine in wood, I wanted to express my winemaking heritage by revisiting this beverage in the manner spirit, revealing all the finesse and elegance of our terroir.*

*I invite you to savour this perfect balance between sweetness and refinement. You'll discover smoky, toasty aromas, with delicious notes of caramel and sweet chocolate.*

*I hope that this delicacy, like mine will create precious memories for you."*

**Romain Aubriot, Cellar Master**

## RATAFIA CHAMPENOIS

### Blend

#### Grape must

86% pinot noir, 10% chardonnay, 4% pinot blanc

#### Distillate

Fine champenoise

Champagne marc

### Vinification & Aging

After being fortified, the ratafia is carefully aged in cigar barrels, made from oak harvested in the Cunfin forest (Aube region).

The hard and poorly fertile Portlandian soil in this region forces the trees to grow slowly, creating an exceptionally fine wood grain. Meticulously heated at various warm-up times, the wood releases delicate fragrance impregnated with finesse and elegance. The elongated shape of these barrels gives a greater contact surface between the wood and the wine, intensifying the aromatic strength.

### Food & Ratafia

This Champagne ratafia is perfect as an aperitif, paired with foie gras toasts or, later along the meal with a cheese platter. At the end of the meal, its sweet and enveloping notes will combine perfectly with the strength of a bitter chocolate-based dessert.

Serve between 6 and 10°C in a cognac or brandy glass.

### Packaging

70 cl bottle available in a box of 3, with individual gift boxes.

Store at a constant temperature (between 10 and 12°C) and away from light.