

Champagne BONNEVIE-BOCART

Ratafia Champenois

Composition

GRAPE-VARIETIES : 100% Pinot Noir, Made from a blending of fresh juice and « Fine de Champagne », aged in oak barrels for 18 months to 2 years.

Characteristics

👁️ Shiny golden color.



A powerful nose with cooked fruits aromas, caramel and candied oranges aromas with a tint of grilled hazelnuts and almonds.



Generous mouth with beautiful aromas of candied fruits

DEGREE OF ALCOHOL: 18 %

SERVING TEMPERATURE: 6-8°

BOTTLE: 70 cl



Gastronomic suggestion

Aperitif, melon or characterful cheeses. Desserts with chocolate and orange.

Awards

Concours des produits du Terroir, La Capelle – Médaille d'Or 2019