

Since 2016, RATAFIA CHAMPENOIS has replaced RATAFIA DE CHAMPAGNE, which became a PGI (Protected Geographical Indication).

The Ratafia is a blend of Fine Champenoise and fresh grape juice produced during the harvest.

The sugar naturally found in the grapes is preserved by the alcohol (no fermentation). The alcohol content of this blend then reaches 18% vol.

The Solera technique is the key to the long aging in oak barrels: newer barrels progressively top up older barrels, before the blend is ready for bottling.