

Ratafia Champenois

CH. DE L'AUCHE

Liqueur composée de moût de raisin et d'alcool

Fresh and Rich
IGP de la région
Champagne



Tasting

A tasting experience combining freshness, richness, and maturity. The nose reveals notes of prune, cherry liqueur, and blood orange peel, with hints of walnut, toast, and sweet spices emerging after aeration.

The palate is mellow, supported by the acidity of stewed fruit.

The candied apricot finish is seductive and contrasts with the heady character of this liqueur.



Blend

86% Meunier, 14% de Pinot Noir

Vinification

100% stainless steel tank

Blend of different vintages (perpetual reserve from 2007 to 2022)

Averaging 3 years of aging

Pairings

We suggest serving at 8°C in a slender, curved glass, accompanied by pan-fried foie gras, lamb tagine with figs, cheeses, or tarte tatin!

