

Ratafia

PRODUCER Claude Vosgien (Organic certified estate). No pesticides and herbicides sprayed in the vineyards. **WINE REGION** Cotes de Toul, Lorraine (France)

ALTITUDE From 200 to 250 meters above the seal level (South & SE)

SOILS Very well drained clay and limestone soils from Jurassic age.

VARIETAL 100% Gamay **YIELDS PER HECTARE** 4.500 kg /ha

TRAINING SYSTEM Guyot **HARVEST** 2nd and 3rd week in September.



RATAFIA: This local liqueur combines freshly pressed grape must and eau de vie de vin (in French is called Marc, which is the equivalent of the Italian Grappa) and then allows the mixture to mature in stainless steel vats for two years. The ratio of fresh pressed must from Gamay to Eau de Vie de Vin is two to one. The Marc has been distilled twice in a copper still. Ratafia is a mistelle (fortified wine) with 18% Abv. In France it is produced predominantly in Lorraine and Champagne. French Ratafia has nothing to do with the Italian or Catalan versions.



ORIGIN'S NAME: The name, however, has a similar origin story everywhere. It comes from the Latin phrase *rata fiat*, which means 'the deal has been made'. The history revolves around ratifying legal or political matters, where both parties would share a drink after signing documents.

BOTTLES PRODUCED 1.000 per year.

DESCRIPTION Amber at sight with intense reflections. Elegant aromas of apricots, stone fruit followed by hints of nuttiness. The palate offers vibrant drinkability and persistency. Citrus like flavors wrapped around a core of dry fruit.

SERVICE & FOOD PAIRING Ratafia can be served neat, chilled (8°C), with an ice cube as an aperitif. It is also a great match for foie gras, rich cheese such as Maroilles, Livarot, Munster, Epoisse and with a whole range of desserts. Try it also with dry patisserie, at the end of your dinner. Ratafia mixes well with cocktails and makes a delicious Kir Royale when served with Champagne or other sparkling wine.

BEHIND THE SCENES: We had to go back and forth several times with the FDA for the label approval. At the end, "Red Wine" is written on the front label and not aperitif. Because of the TTB labeling rules, we had to sacrifice something, but not our love for Vosgien wines and liqueurs!