



CHAMPAGNE

# DRÉMONT MARROY

LES ENFANTS DE LA VIGNE

## Anthocyane

RED RATAFIA  
Pinot Noir skin maceration

***Ratafia** : Liqueur crafted from a subtle blend of wine brandy and must (fresh, unfermented grape juice).*

Hand-harvested and carefully selected, the Pinot Noir is delicately infused and then fortified with our estate-produced wine brandy. It reveals a wide palette of red fruit aromas. For a gourmet tasting experience, enjoy it with dark chocolate and raspberry desserts.

## Production information

### BLENDING

65% Meunier & 35% Pinot-Noir

### HARVEST & BOTTLING

2018 (must) - 500 bottles.

### WINEMAKING

Hand-harvested and carefully selected, the grapes undergo gentle crushing and destemming to release their juice. The grapes are then left to **macerate** at low temperature for several days, allowing the full spectrum of aromatic compounds from the skins to emerge. Finally, our **estate's wine brandy**, along with a **destemmed marc brandy** from a Champagne-style maceration rosé, is blended into the clarified juice.

Distilled by a **traveling distiller** using traditional expertise, these spirits bring authenticity and fruitiness to the blend. This meticulous, time-honored process creates a spirit bursting with the distinctive flavors of red fruits and baked cherries.

## Tasting

### APPEARANCE

Crimson red hue

### NOSE

Notes of fresh cherries, candied blackberries, and subtle spices.

### MOUTH

A delightfully smooth and indulgent spirit, revealing the full spectrum of red fruit aromas. From luscious blackberry jam and wild strawberries to Morello cherries and cherries steeped in the brandy of our grandmothers, each sip is a journey through the essence of fruit.