



CHAMPAGNE

# DRÉMONT MARROY

LES ENFANTS DE LA VIGNE

## Ce “fût” un raisin

WHITE RATAFIA  
Pinot-Noir & Meunier must  
Aged in oak barrels

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

Fruity and powerful, this Ratafia, made from Pinot Noir and Meunier juice, reveals a smooth palate with delicate notes of apricot and yellow peach. Its partial aging in barrels imparts aromatic richness, evoking mirabelle plums and dried fruits.

## Production information

### BLENDING

60% Pinot-Noir & 40% Meunier

### HARVEST & BOTTLING

2018 (must) - 500 bottles

### WINEMAKING

Made exclusively from **black grape musts**, this Ratafia reveals the full aromatic richness and natural suppleness of the fruit. It is fortified with **our estate's wine brandy** and a **destemmed marc brandy** from a Champagne-style maceration rosé. Distilled by a **traveling distiller** using traditional expertise, these spirits bring authenticity and fruitiness to the blend. Aged for at least **8 months in oak barrels** (Burgundy casks of 228 L) previously used for our Champagnes, it develops delicate, woody notes while preserving the freshness and natural tension of the Champagne musts.

## Tasting

### APPEARANCE

A yellow-orange hue with coppery reflections. Beautiful tears on the glass.

### NOSE

Elegant notes of honey and ripe mirabelle plums.

### MOUTH

Lush, aromatic, and fruit-forward. On the palate, it is smooth and flavorful, with notes of apricot, yellow peach, quince jelly, and lightly vanilla-infused roasted fruits. Its roundness and fruity aromas make it the perfect companion for summer meals—try it with melon and cured ham. For a touch of elegance, use it to enhance your fresh fruit salad.