

SÉRAPHIN

- Ratafia Champenois

« *A generous liqueur with fruity and sweet accents of the plum.* »

COMPOSITION

Liqueur

100 % made with Meunier

Unfermented grape must + Marc de Champagne

100 % with Vintage 2022

MUSIC OF THE TERROIR

Terroir : Écueil - Montagne de Reims - 5.5 hectares.

Classification : Premier Cru.

Soils : Clay, Limestone, Loam and Sand.

Pruning : Cordon de Royat and Chablis.

Certifications : HVE and VDC (High Environmental Value and Sustainable Viticulture in Champagne) since 2021.

- Traceability to the plot from bottling.
- Check of maturity and picking by hand.
- Pneumatic press.
- Fermentations and chilling are made in stainless-steel vats.
- Blending of the wines and filtration are made before bottling.
- Ages in bottle and on the lies.

INTERPRETATION

THE EYE - The colour is slightly amber with golden highlights.

THE NOSE - Notes of almond and frangipane are present. Aromas of ripe and sweet fruits also appear.

THE PALATE - A fruity and mellow texture that reminds the plum. This greedy liqueur is generous with a great sweetness.

FLAVOURS RECITAL

During the meal and at the aperitif.

Harmonious pairing - Melon kebabs and slices of Parma ham, Foie gras and apricot chutney.

Best wine and food pairing - Plate of ash-coated goat's cheese, Brie cheese, Langres cheese, Comté cheese and dried fruits.

BOTTLE SIZES

Carafe - 70 cl

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