

SÉRAPHIN

Champagne Ratafia

“Séraphin”, as a tribute to Georges Allouchery, my paternal grandfather. The story is that during World War II, my grandfather was a member of the FFI (French Forces of the Interior) and his name on his ID member card was: “Séraphin Donchery”. He was a Ratafia lover too, consequently, the name of this product was an evidence! Typical liqueur of the region made with grape must and Marc de Champagne brandy. This fresh and fruity nectar has been considered as “the wine-grower’s aperitif” for a long time!

COMPOSITION

100 % made with Pinot Meunier

TASTING

The Séraphin Champagne Ratafia has a luminous hue, satiny and rather dense, which is orange-pink in colour with deep salmon-pink highlights in the glass. The visual examination is original and heralds a rich liqueur, full of shades.

The first nose is an ode to citrus fruits, going from orange blossom, bitter orange to the clementine liqueur. A real terroir signature is expressed through an iodized basis. The aeration of the Ratafia reveals notes of almond, cherry, damson plum, apricot, wild strawberry, aniseed herbs, blackcurrant and blackberry.

The entry in the palate is sweet and fresh with creamy bubbles. The Séraphin Champagne Ratafia develops a fruity, pulpy and mellow structure highlighted by the acidity of orange. Generous at first sight, it is balanced by a wrapping fruity nectar, by integrated residual sugars and some welcome bitterness. The whole is homogeneous and seductive and reveals a sweet finish that only some accents of the Champagne Marc and a remarkable freshness bring us back to the Champagne Ratafia.

WITH ALL THE PROPER RULES

The Séraphin Champagne Ratafia is a liqueur wine that we cherish for the expression of our terroirs and that reveals suppleness and freshness of citrus fruits. It can be drunk at the aperitif or as a liqueur or with some carefully chosen dishes. We suggest you to enjoy the colour and the flavours of your Champagne Ratafia by drinking it at 7-8°C in a thin or a rather shapely glass.

RATAFIA AND FOOD PAIRING

The following food pairings are suggested to give you pleasant moments of sharing and reveal all the aromatic shades of our Champagne Ratafia :

With some dried apricots
Melon kebabs and slices of Parma ham
Smoked salmon (for this pairing, drink the Champagne Ratafia at 4°C)
Foie gras and apricot chutney
Slices of fillet of duck breast cooked with Champagne Ratafia
With a vineyard peach sorbet in the style of a “Trou champenois”
Plate of ash-coated goat’s cheese, Brie cheese, Langres cheese, Comté cheese and dried fruits
Semi-mature Mimolette cheese
Cherry batter pudding

ALCOHOLIC STRENGTH : 18 %

AVAILABLE IN

Bottle (70 cl)

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ALCOHOL ABUSE IS DANGEROUS FOR YOU HEALTH. DRINK RESPONSIBLY.



CHAMPAGNE Allouchery Bailly

