

Ratafia de Champagne



Our vineyard is **HVE** (High Environmental Value) and **VDC** certified (Sustainable Viticulture in Champagne).

Achieving this certification was an initiative on our part and was aimed at:

- **reducing the use of inputs**
- **preserving biodiversity**
- **improving water management**
- **reducing our carbon footprint**

These official certifications are testimony to the quality and consistency of our work, which respects the environment as well as its people.

Ratafia is an aperitif obtained by mixing fresh grape juice – not fermented – with alcohol.

The alcoholic fermentation process is therefore stopped by the addition of alcohol.

Doing so allows for the preservation of the original flavours of the grapes.

These grape musts have undergone mutage with alcohol (the fermentation process was stopped by adding alcohol to the fermenting must).

BLEND : 100% Meunier

AGEING PROCES : Aged for 3 years in 600 litre oak barrels

PAIRING : To be enjoyed chilled as an aperitif, paired with melon, prosciutto ham, foie gras and figs, chicken terrine or blue cheese.



ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH. ENJOY RESPONSIBLY.



CHAMPAGNE
LOUIS HUOT

ST MARTIN D'ABLOIS
FRANCE

+33 (0)3 26 59 92 81



www.champagnehuot.fr