

1884

DUMANGIN
J. Fils
RATAFIA CHAMPENOIS

RATAFIA CHAMPENOIS

EXCEPTIONAL QUALITY RANGE
UNIQUE IN CHAMPAGNE AND IN THE WORLD

Description

Ratafia Champenois is a protected geographical indication. It proudly bears the name of its region and makes an important contribution to its terroir and its quality history. A subtle blend of selected musts from pressing Champagne and fine Champagne, this 16-22% spirit is a marvel of colours and aromas.

Its history can be traced back to the time of the conquest of the Americas, when participants had to keep as much vitamins as possible to avoid diseases contracted during these long boat trips. After the turf wars, the drink was used to "ratify" peace, hence its iconic name.

Champagne Dumangin J. Fils



Champagne makers for 5 generations surpassing themselves for the quality of its products at all levels, Champagne Dumangin J. Fils is a pioneer of quality Ratafias Champenois. Aged in different ways, our Ratafia made in Champagne explode with quality, respect for their terroirs, their grape varieties, and bring pleasure at all levels.

The Craft cuvée is aged for many years before bottling as a blend of multiple vintages aged independently. Second-hand barrels previously used to age mainly Northern Côtes du Rhône wines give it this amber color as well as its characteristic taste. After many years of aging Ratafia Champenois, the barrels are recycled for refining the best spirits in the world, also available at Champagne Dumangin J. Fils.

Consumption

The Ratafia Champenois is a quality drink that can perfectly accompany your cheese / melon & raw ham / game tastings as well as as an aperitif or as a dessert wine. The ideal tasting temperature is 12-15 ° c in large white wine glasses



Champagne DUMANGIN J. Fils - 3 rue de Rilly - 51500 Chigny Les Roses - FRANCE - T. +33 3 26 03 46 34 - E. info@champagne-dumangin.fr - W. www.champagne-dumangin.fr



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RATAFIA CHAMPENOIS

Affinage sous Bois



AFFINAGE SOUS BOIS « CRAFTED WITH WOOD »

Craft

Description

Aged in different ways, our Ratafias Champenois explode with quality, respect for their terroirs, their grape varieties, and bring pleasure at all levels.

The "CRAFT" cuvée is aged for many years before being bottled as a blend of multiple vintages aged independently. Second-hand barrels previously used to age mainly Northern Côtes du Rhône wines give it this amber colour as well as its characteristic taste. "Ratafia Champenois" is a protected geographical indication. It proudly bears the name of its region and makes an important contribution to its terroir and its quality history.

Characteristics

ORIGIN: PGI from the Champagne area

GRAPES: Pinot Noir 1/3 / Meunier 2/3

ABV: 18%

AGE: 6 years minimum / multi vintage (2002-2013)

AGEING : 9 years average in 228l barrels of Northern Côtes du Rhône wines

BATCH : MV27

BOTTLING: 12/2020

BOTTLE COUNT: roughly 3500 a year

TASTING NOTES: Rich, complex, notes of ripe fruit, citrus with great length in the mouth.

FILTRATION: Respectful on plates

FOOD MATCHING: Chocolate dessert / Mature cow cheese (18-month Comté style) / Pre-dinner drink

TEMPERATURE SERVICE: 12-15°C



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RATAFIA DE CHARDONNAY

Finesse

Description

Aged in different ways, our Ratafias Champenois explode with quality, respect for their terroirs, their grape varieties, and bring pleasure at all levels.

The "FINESSE" cuvée is made only with champagne grapes from the Chardonnay grape variety. Chardonnay is the typical grape variety of champagne which brings finesse to the cuvées of which it is part of the blend. For Champagne Dumangin J. Fils, the Chardonnay matured on chalk in the Montagne de Reims is a particularly strategic contribution to generate finesse, acidity and length in the mouth for the house's vintages. "Ratafia Champenois" is a protected geographical indication. it proudly bears the name of its region and makes an important contribution to its terroir and its quality history..

Characteristics

ORIGIN: PGI from the Champagne area

GRAPES: Chardonnay from the Montagne de Reims area

ABV: 17%

AGE: Only Grapes from harvest 2019 / **AGEING :** Stainless steel to preserve finesse

BATCH : CH2019

BOTTLING: 01/2021

BOTTLE COUNT: roughly 1200

TASTING NOTES: Fruit paste nose with intense aromas of peach in the mouth with a good acidity length in the mouth

FILTRATION: Respectful on plates

FOOD MATCHING: Pre-dinner drink / Sashimi

TEMPERATURE SERVICE: 12-15°C



Ratafia de Chardonnay

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Ratafia de Meunier



RATAFIA DE MEUNIER

Fruit

Description

Aged in different ways, our Ratafias Champenois explode with quality, respect for their terroirs, their grape varieties, and bring pleasure at all levels.

The "FRUIT" cuvée is made only with champagne grapes from the Meunier variety. Meunier is the typical grape variety of champagne that brings fruit to the cuvées of which it is part of the blend. For Champagne Dumangin J. Fils, the Meunier represents in the Montagne de Reims a particularly strategic contribution allowing to generate an intense fruit in the non-vintage and a color and a typical fruit for its iconic "Le Rosé" vintage of the house. "Ratafia Champenois" is a protected geographical indication. It proudly bears the name of its region and makes an important contribution to its terroir and its quality history.

Characteristics

ORIGIN: PGI from the Champagne area

GRAPES: Meunier from the Montagne de Reims area

ABV: 17%

AGE: Only Grapes from harvest 2019 / **AGEING:** Stainless steel to preserve fruitiness wines

BATCH: M2019

BOTTLING: 01/2021

BOTTLE COUNT: roughly 1200

TASTING NOTES: Lemon and orange zest on the nose, stone fruits on the palate (apricot) with a good acidity length in the mouth.

FILTRATION: Respectful on plates

FOOD MATCHING: Pre-dinner drink / Sashimi

TEMPERATURE SERVICE: 12-15°C



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RATAFIA DE PINOT NOIR

Description

Aged in different ways, our Ratafias Champenois explode with quality, respect for their terroirs, their grape varieties, and bring pleasure at all levels.

The "FORCE" cuvée is made only with champagne grapes from the Pinot Noir variety. Pinot Noir is the typical grape variety of champagne that brings strength and structure to the cuvées of which it is part of the blend. For Champagne Dumangin J. Fils, Pinot Noir gives structure to its non-vintage wines and provides a structure that develops length in the mouth for the house's vintages. "Ratafia Champenois" is a protected geographical indication. it proudly bears the name of its region and makes an important contribution to its terroir and its quality history..

Characteristics

ORIGIN: PGI from the Champagne area

GRAPES: Pinot Noir from the Montagne de Reims area

ABV: 17%

AGE: Only Grapes from harvest 2019 / **AGEING :** Stainless steel to preserve finesse

BATCH : PN2019

BOTTLING: 01/2021

BOTTLE COUNT: roughly 1200

TASTING NOTES: Peppery nose (a little on the sichuan side); candied fruits in the mouth (morello cherries) with a good acidity length in the mouth

FILTRATION: Respectful on plates

FOOD MATCHING: Pre-dinner drink / Sashimi

TEMPERATURE SERVICE: 12-15°C



Ratafia de Pinot Noir

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Ratafia Rosé



RATAFIA ROSE

Delicatesse

Description

Aged in different ways, our Ratafias Champenois explode with quality, respect for their terroirs, their grape varieties, and bring pleasure at all levels.

The "DELICATESSE" cuvée is made with a base of Champagne bleeding dew. Its unique fruitiness, its intense colour reflects the unique winemaking techniques of Champagne Dumangin J. Fils, for its "saignée" rosé with a skin maceration blend of 3 Champagne grape varieties simultaneously. "Ratafia Champenois" is a protected geographical indication. It proudly bears the name of its region and makes an important contribution to its terroir and its quality history.

Characteristics

ORIGIN: PGI from the Champagne area

GRAPES: 50% Meunier / 25% Pinot Noir / 25% Chardonnay

ABV: 17%

AGE: Only Grapes from harvest 2019 / **AGEING:** Stainless steel to preserve the colour and taste

BATCH: ROSE

BOTTLING: 01/2021

BOTTLE COUNT: a few hundred only

TASTING NOTES: Rich, complex, notes of ripe fruit, citrus with great length in the mouth.

FILTRATION: Respectful on plates

FOOD MATCHING: Confectionery nose, tangy English candy on the palate with a good acidity length in the mouth

TEMPERATURE SERVICE: 12-15°C



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AFFINAGE SOUS BOIS
« CRAFTED WITH WOOD »

Single Barrel
16 ANS

Description

Aged in different ways, our Ratafias Champenois explode with quality, respect for their terroirs, their grape varieties, and bring pleasure at all levels.

The "SINGLE BARREL" cuvée is unique in the world of Ratafia Champenois. A single juice, having matured for 16 years in 2 different barrels a Ratafia Champenois from a single harvest (2004, a great year in champagne). The assembly is kept secret. "Ratafia Champenois" is a protected geographical indication. it proudly bears the name of its region and makes an important contribution to its terroir and its quality history..

Characteristics

ORIGIN: PGI from the Champagne area

GRAPES: Secret Blend

ABV: 18%

AGE: Only from harvest 2004

AGEING : 14 years in barrel T-016 then 2 years in barrel T-131

BATCH : MIL2004

BOTTLING: 01/2021

BOTTLE COUNT: 279 all numbered

TASTING NOTES: A high class spirit. Candied fruits, incredible length, melted wood, imperative tasting.

FILTRATION: Respectful on plates

FOOD MATCHING: Chocolate dessert / Mature cow cheese (18-month Comté style) / Pre-dinner drink

TEMPERATURE SERVICE: 12-15°C



World's Finest Ratafia

