



Domaine Benoit Cantin

Ratafia d'Irancy (Bourgogne)



Ratafia is a blend of grape juice 2/3 and 1/3 of grape marc. The grape marc is obtained after distillation of the press leftovers. It makes a powerful spirit around 40°. Blend it with grape juice and you will obtain an excellent drink around 18°.

Grapes: 66% Grape Juice Gamay; 34% Grape Marc

Soil: Kimmeridgian limestone & clay

Viticulture: Sustainable viticulture with plowing, manual harvest with mechanical storing.

Winemaking: The Marc is ageing first a year in Oak barrels, and then we add the grape juice. This blend is then ageing for another year in oak barrels

Tasting Notes: This drink is very fruity; the juice is bringing all its sugar and its flavors. The Marc is itself very tasty as well, because of the year it spends ageing in oak barrels. The combination of the two brings an excellent drink enjoyable at each time of the day.

Ageing Potential: 2 to 30 years

Food Pairing: Very good by itself, the Ratafia is also a good match for your desert or as a digestive. At the end of the meal the sugar and the alcohol content will help your transit.