



Producer: Champagne Nicolo & Paradis

Winemaker: David Nicolo

Country of Origin: France

Region of Origin: Champagne

ABV: 12% **Bottle:** 70cl

Vintage: NV

Suitable For: Vegetarians

Closure Type: Cork

TRADITION RANGE *Ratafia de Champagne*



Our ratafia de champagne is a wine made from an ancient and traditional recipe

Ratafia is a sweetened alcoholic drink usually consumed as an aperitif, obtained by mixing fresh grape must (unfermented grape juice) and alcohol to obtain an assemblage grading between 16 and 22 °. In the past, winegrowers often kept a proportion of the must to make ratafia. With a striking golden yellow colour, the Ratafia de Champagne Nicolo & Paradis reveals a delicate nose with aromas of pear, apple and honey. Its round mouth, silky, which plume pretty sweetness and pleasant liveliness leaves a great impression of freshness until a long finish, slightly spicy, bursting with fruit.

Our carefully looked-after vineyard, pride of our House of Champagne...

As the third-generation wine grower in his family, David Nicolo has developed an extensive knowledge of the wine business over many years. Our vineyard is located in Colombé-le-sec, in the Aube region, and covers more than 17 hectares, predominantly vines from Pinot Noir, Chardonnay and Pinot Meunier are grown for the blending process. Everything we do at Champagne Nicolo & Paradis is in harmony with nature and we pay particular attention to using sustainable methods. Tried and tested approaches from over the years give our wine an amazing depth and keep our vineyards the heart of our community.

Discover the secrets of Champagne Brut Tradition from Nicolo & Paradis including...

- The signature style of Nicolo & Paradis – the culmination of a generations old recipe, delivered with outstanding skill and mastery
- Vines that enjoy all the benefits of a southern exposure from the ancient soils of the Cotes des Bar Terroir
- Grapes that have been hand harvested and stored with care and attention and pressed in a pneumatic press
- Wine that is stored for at least three years to develop into the notable Nicolo & Paradis pedigree
- An approach to wine making that respects nature and sustainable methods

VISUAL: *Delicious as an aperitif. SERVING TEMPERATURE: 6-8°C. FOOD*

RECOMMENDATION: *This Brut Champagne is delicious as an apéritif but is also remarkable with soft cheeses: brie, coulommiers, brillat-savarin, saint-félicien and chaource! It can be used in cooking to deglaze a sauce or to flavour pancakes or a fruit salad. It can be also used as an original basis for the development of cocktails.*

