

Pierre Jourdan Ratafia NV

Ratafia is a fun drink packed with flavour, yet it has a sophisticated history. Traditionally Ratafia was served to celebrate the ratification of European treaties. The taste is delicate yet enticing, while the nose is a mélange of tropical fruit with vanilla overtones.

Ratafia's exciting taste complements the richness of paté or wild duck terrine with ease. Ratafia is a wonderful aperitif, sundowner or to complement exotic desserts, as well as many other opportunities which you will, no doubt, discover for yourself.

variety: Chardonnay | Chardonnay fortified with our estate 'potstil' brandy
winery: Haute Cabrière
winemaker: Achim von Arnim
wine of origin:
analysis: alc: 20.0 % vol rs: 105 g/l ta: 6.0 g/l

type : Fortified

pack:Bottle size:0 closure:Cork

Traditionally Ratafia was served to celebrate the ratification of European treaties. The production of Ratafia at Cabriére confirms the Estate's commitment to emulate the full tradition of the Champagne. Currently we are the only Estate in South Africa to produce a Ratafia.

in the vineyard :

in the cellar : Ratafia is a Chardonnay aperitif fortified with our estate distilled brandy.

