


CHAMPAGNE
HENRI GIRAUD

Domaine Henri Giraud has relied on time to develop its Ratafia. Patiently, the fruitiest juices from the best years from 1990 to 2013 were blended with Fine Champenoise and aged in small oak barrels in Solera.

The happy alchemy discovered in the 13th century lets us taste today the caress of these magnificently transcended Champagne grape juices.

Its warm robe, amber with pretty copper reflections, almost red, evokes maturity and elegance. Soft and smooth, we are immediately under the influence of its texture.

Technical Data

70% Pinot Noir - 30% Chardonnay

Matured in barrels according to the Solera method

Solera 1990-2013

RATAFIA

