

# THORMAN HUNT

EST. WINE SHIPPERS 1978

## Champagne Paul Déthune, Ambonnay

### Ratafia Champenois



#### Grower

Since 1610, Champagne Paul Déthune's home and vineyards have been located in the Grand Cru village of Ambonnay. Their reputation is based on its unique expression of Pinot Noir, complimented by Chardonnay. Supported by tradition and experience, Pierre Déthune and his wife Sophie, continue to apply their know-how, while following technological developments and preserving harmony with nature. Pierre and Sophie honour their land and cultural heritage, and are careful about the choices they make, and of what they will leave behind them. With quality and respect for the environment, they produce a range outstanding champagnes that are 100% Grand Cru.

#### Vineyards

The vineyards are planted in the ratio of 70% Pinot Noir to 30% Chardonnay and are farmed on organic principles – and hold the highest level HEV (High Environmental Value) certificate for sustainable viticulture.

#### Vinification

Fusion of Pinot Noir and alcohol, Ratafia Champenois is the symbol of traditional knowledge. Entirely aged in barrels for 3 years and clarified with clay.

#### Style

Candied strawberries, orange blossom, plum liqueur, prunes, leather, figs, honey, cumin, gingerbread, candied and macerated almonds, salted butter caramel, liquorice, apricot, cherry, greengage, tarte tatin.

#### Grape varieties:

100% pinot noir

**Organic:** under conversion

**Bottling options:** 50cl

**ABV:** 18%

**Closure:** Glass Stopper

