

EGLY-OURIET
Propriétaire - Récoltant

DOMAINE EGLY-OURIET

Ratafia Champenois

Egly-Ouriet has long been the reference point for the finest in grower Champagne, a family-run estate that produces sensual, unforgettable and highly sought-after Pinot Noir-based wines from the grand cru soils of Ambonnay. Winemaker Francis Egly is a thoughtful and passionate talent who doesn't consider his competition among the great Champagne houses but instead among the legendary producers of Burgundy's Côte d'Or. Francis (now joined by his children, Clemence and Charles) uses 100% grand cru, estate-grown Pinot Noir from a single vintage for his Ratafia Champenois, and fortifies his perfectly ripe, slowly pressed juice with eau de vie distilled from estate grapes.

COMPANY: Domaine Egly-Ouriet

CREATOR: Francis Egly

ESTABLISHED: 1930

REGION: FRANCE • Champagne • Ambonnay

STYLE: A refined liqueur made by combining freshly pressed Pinot Noir juice from the 2020 vintage and eau de vie distilled from estate grapes. Natural sweetness comes from the press juice. Aged in barrel for four years. Bottled by hand and unfiltered.

ESSENTIAL INGREDIENTS: Pinot Noir grapes; eau de vie from Pinot Noir

ABV: 17%

CLOSURE: Cork

TASTING IMPRESSIONS: Subtly sweet and well-balanced, velvety texture. Notes of cooked stone fruit, small red berries, warm brown spice.



NORTH BERKELEY IMPORTS

northberkeleyimports.com