

CHAMPAGNE
BARONS DE ROTHSCHILD
BRUT
REIMS



Everything starts in the heart of the renowned **Grands Blancs vineyards**, a part of the Champagne region where Chardonnay has pride of place. The painstaking care lavished on each **Barons de Rothschild Champagne** reflects an exceptional commitment to quality that gives them such rarity value. Just like **two centuries ago**, each bottle rests in cellars hewn out of the rock where darkness and silence reign in respect for the **fine Champagne** in the making.

BLEND : 60% Chardonnay and 40% Pinot Noir

ALCOHOL : 12 %



TASTING COMMENTS



Pale gold glints mingling with very fine bubbles which produce abundant, persistent frothiness.



This cuvée gives off aromas of pear, almonds and fresh hazelnuts which mingle with notes of white flowers and light accents of brioche.



Straightforward, lively attack which gives way to roundness and contained power.



Excellent ageing potential in traditional cellars.

FOOD AND WINE PAIRING

Barons de Rothschild Brut Champagne is a complex wine for all moments, ideal as an aperitif or with a Champagne meal. It pairs with light dishes, lightly seared scallops, shellfish and rockfish. Then savour the cuvée with a risotto, a chicken dish or another white meat. End your meal with cheese, a farm-fresh Brie de Meaux.

THE ART OF BLENDING

This cuvée is a complex blend of 60% Chardonnay primarily from the Côte des Blancs Grands crus and Premiers crus; and 40% Pinot Noir primarily from Verzenay, Ay, Mareuil-sur-Ay, and Ambonnay...

This subtle blend produces a wine with fabulously fine bubbles, elegant golden colour and fine, delicate nuances of white fruit. Low dosage and at least six months' time after disgorging gives this Champagne beautifully balanced structure on the palate that is highly appreciated when served as the aperitif or throughout the meal.

RATING

92/100 Wine Spectator