



# CHAMPAGNE BARONS DE ROTHSCHILD

## BLANC DE BLANCS

### BACKGROUND

The Rothschild family name is celebrated throughout the world as leaders both in financial banking and owners of some of the most storied wine estates in the world, including Château Mouton Rothschild and Château Lafite Rothschild in Bordeaux, France. In 2005, three of the family branches joined forces for the first time with a united mission to create an eponymous Champagne of uncompromising dedication to quality with fruit sourced from the best terroirs in the appellation.

### APPELLATION

Champagne, France

### VARIETAL COMPOSITION

100% Chardonnay

### WINEMAKING & VINTAGE NOTES

The blend contains 40% reserve wine. This 100% Chardonnay cuvée is made using the Côte des Blancs signature crus: Avize, Cramant, Mesnil-Sur-Oger, Oger and Vertus. This wine owes its maturity to low sugar level (dosage) and long ageing after disgorgement (six to nine months).

### AGEING

Barons de Rothschild's Blanc de Blancs shows all the finesse of a blend of Champagne's greatest Chardonnays after at least three years of cellar ageing.

### TASTING NOTES

Chardonnay, is the signature of the refined, daring style of the Rothschild family's passion for this Champagne varietal and stands out in this cuvée, with its rare levels of purity and intensity. The first impression is clean and precise, followed by a silky freshness kept aloft by citrus and white fruit notes. The nose is dominated by citrus, which blends with the aromatic hints of fresh almonds and dried fruit. The Blanc de Blancs displays a crystalline golden-yellow color that produces a fine perlage and a continuous thread of delicate bubbles. The creamy sensation of its fine, chiseled bubbles is paired with a persistent, distinguished mineral softness. This pure, delicate, complex cuvée embodies the essence of the Rothschild family's winemaking values: perfection, consistency, and a spirit of excellence and refinement, all given the utmost of care.

### WINEMAKER

Frederic Mairesse  
Guillaume Lette

### TECHNICAL DATA

Acidity  
7.3 g/L - pH: 3.1  
Alcohol  
12%



CHAMPAGNE  
BARONS DE ROTHSCHILD  
PRODUCE OF FRANCE



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