

CHAMPAGNE BARONS DE ROTHSCHILD

BRUT



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

60% Chardonnay, 40% Pinot Noir

WINEMAKING & VINTAGE NOTES

This cuvée is the result of a complex assemblage of 60% Chardonnay, primarily grands crus from the Côte des Blancs, 40% Pinot Noir, mainly from the Verzenay, Ay, Mareuil-sur-Ay and Bouzy villages. This unique blend gives the wine its fine bubbles, golden color, and fine, subtle aromas of white fruit. The wine has a low dosage and is kept at least six months after the disgorgement process, resulting in a pleasant, balanced mouthfeel.

AGEING

Aged at least three years and over 40% from reserve wines.

TASTING NOTES

The Chardonnay of this champagne takes us into the world of Barons de Rothschild champagnes, an unforgettable style. Strong, assertive opening that leads into a well-rounded wine-powerful yet restrained; the sign of long ageing in traditional cellars. This cuvée exudes aromas of pear and nuts (almonds, fresh hazelnuts) marrying with hints of white flowers and faint toasty notes. The wine's brilliance and clarity show pale golden highlights, combined with very fine bubbles that carry an abundant, persistent perlage.



WINE ENTHUSIAST December 2018

- 93 PTS WINE & SPIRITS 12/17
- 91 PTS JAMES SUCKLING 10/17 90 PTS WINE SPECTATOR 2017
- **GOLD MEDAL CSWWC 2019**



WINEMAKERS

Frederic Mairesse Guillaume Lette

TECHNICAL DATA

Acidity 7.3 g/L - pH: 3.21 Alcohol 12%









