

MONTAGNE Rêv' &

For Luxurious & Exclusive Holidays

A HAUTE COUTURE BLEND

Barons de Rothschild Champagne

In 2005 the three branches of the Rothschild family have come together and given rise to a single ambition: put together and combine the best terroirs and added their savoir-faire to create Champagne Barons de Rothschild. They joined their experience and created three champagnes varietals, aptly named the Barons de Rothschild Brut, Blanc de Blancs and Rosé. Barons de Rothschild champagnes are characterized at full maturity by their elegance and finesse sustained by Chardonnay content. This grape variety, which accounts for just 28% of the total vineyards in Champagne, is not only the rarest and most sought-after; it is above all a guaranty of a supremely delicate wine.

They also reflect the purity only present in vintage wines from leading houses. This is reinforced by the choice to add a low dosage of sugar liquor - between 5 and 8 grams, 20%-40% less than other major Champagne Houses.

Each Barons de Rothschild champagne has the exceptional characteristics of a great champagne.

Three cuvées are currently available: a non-vintage Brut, a Blanc de Blancs and a Rosé. Since the end of 2011, the Brut and Blanc de Blancs have been available in Magnum, Jeroboam and Methuselah bottles.

BRUT

Barons de Rothschild Brut is the result of a complex blend, 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. Of the blended wines, 40% are reserve wines, a mark of exceptional quality and consistency over time.

Tasting Notes

Eye & nose: This unique blend gives the wine fine bubbles, a golden color with delicate and subtle aromas of pear and nuts, with hints of white flowers.

Palate & Food pairing: With a low dosage and stored at least six months following disgorging, this Champagne offers a balanced and pleasant structure on the palate which can be enjoyed as an aperitif or throughout a meal.



Brands

ROSÉ

Barons de Rothschild Rosé, a blend of over 85% Chardonnay, from Côtes des Blancs crus, and 15% Pinot Noir, from Montagne de Reims is a superb Rosé Champagne with a compelling aroma, subtle red fruit and citrus notes.

Tasting notes

On the eye: This Rose's fine thread of bubbles ends in a thin, enduring foam, and its light colour offers the slight shimmer of salmon pink.

On the nose: It features fine, subtle aromas, reminiscent of spring, alongside the fragrance of rose petal, wild strawberry, and a hint of citrus zest.

On the palate: The first taste is fresh and precise, melting into the palate like silk, with slight raspberry undertones. This wine is long, balanced and full of delicious body.

Wine & Food Pairing

Barons de Rothschild Rose champagne is ideal as an aperitif, or as an accompaniment to feasts of culinary daring. It pairs extremely well with sushi, sashimi or red tuna tartare.

Then serve it with truffled veal or lightly-cooked lamb with a cranberry sauce. Then for dessert, a red berry soup or fresh strawberries will bring out this champagne's tasty aromas.



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BLANC DE BLANCS

Barons de Rothschild Blanc de Blancs is made from 100% Chardonnay from the Côtes des Blancs signature crus: Avize, Cramant, Mesnil-sur-Oger, Oger and Vertus and it is a crisp, dry and elegant wine with a lengthy finish.

Tasting Notes

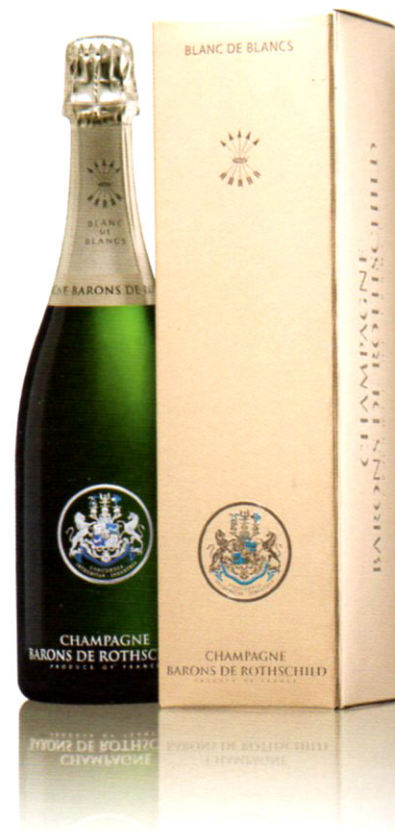
On the eye: The Blanc de Blancs displays a crystalline golden-yellow colour that produces a fine foam and a continuous thread of delicate bubbles.

On the nose: Chardonnay stands out in this cuvee, which offers rare levels of purity and intensity. The nose is dominated by citrus, which blends with the aromatic hints of fresh almonds and dried fruits.

On the palate: The first impression is clean and precise, followed by a silky freshness kept aloft by citrus and white fruit notes. The creamy sensation of its fine, chiselled bubbles is paired with a persistent, distinguished mineral softness.

Wine & Food Pairing

This great Champagne is appropriate before dinner at any time of year, but it pairs especially well with seafood platters in the summer. The Blanc de Blancs is the perfect accompaniment for a lobster souffle, a carpaccio of scallops or shellfish with a light citrus dressing.



CHAMPAGNE BARONS DE ROTHSCHILD

www.champagne-bdr.com