

# CHAMPAGNE *for the* AGES *from* BARONS DE ROTHSCHILD

*A bottle of Champagne should be something special, no matter the occasion. That's just what you'll experience with Champagne Barons de Rothschild wines. Barons de Rothschild Champagnes signify the collaboration of three branches of the Rothschild family, along with Champagne growers who devote their life's work to producing incredible wine. In particular, these Champagnes are known to be consistent year after year, blended with grapes from the world's finest Champagne terroirs. Two wines in particular—a brut Champagne and a multi-vintage rosé—distinctively embody the Rothschild family's winemaking values: perfection, consistency, and a spirit of excellence and refinement, all produced with the utmost care.*

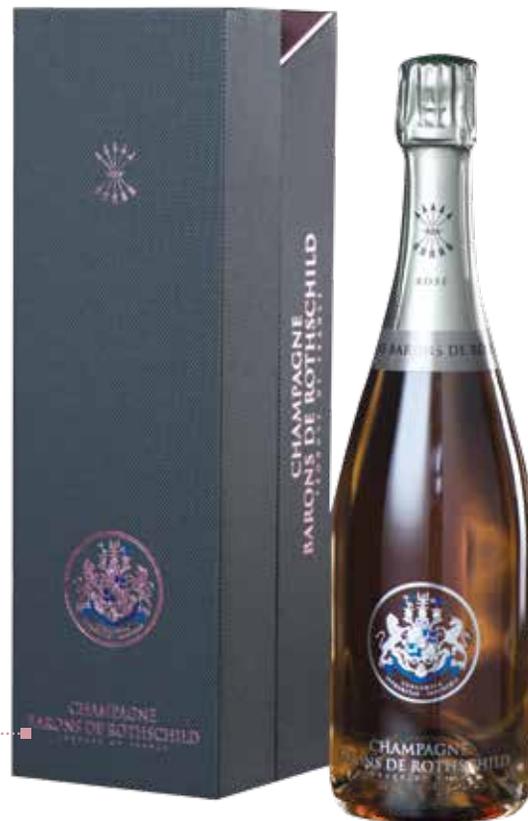
## ■ CHAMPAGNE BARONS DE ROTHSCHILD ROSÉ

The rosé blends 85-percent Chardonnay and 15-percent top-quality Pinot Noir grapes to lend a coral-pink glow. The blend contains 40-percent reserve wine, showcasing the Barons de Rothschild's exceptional savoir faire. At least three years of cellar aging give it a mature finesse that is both delicate and complex—a delight to the senses.

**TASTING NOTES:** Subtle aromas of rose petal, wild strawberry, and citrus zest with a silky mouthfeel, fine bubbles, and slight raspberry undertones.

**FOOD PAIRINGS:** Smoked salmon and quiche

**RETAIL PRICE:** \$124.99



► To learn more, visit [PASTERNAKWINE.COM](http://PASTERNAKWINE.COM); purchase at [WINE.COM](http://WINE.COM).

## ■ CHAMPAGNE BARONS DE ROTHSCHILD BRUT

The brut is 60-percent Chardonnay and 40-percent Pinot Noir, a blend of the Champagne region's best grapes, aged at least three years and produced with 40-percent reserve wine. This unique blend gives the wine its fine bubbles, golden color, and subtle aromas of white fruit with a pleasant, balanced mouthfeel—ideal for an apéritif or to be enjoyed throughout a meal.

**TASTING NOTES:** Aromas of pear, almonds, and fresh hazelnuts give way to hints of white flowers and faint toasty notes on the palate with an abundant, persistent effervescence.

**FOOD PAIRINGS:** Cheese, nuts, baked gougères, and crab cakes

**RETAIL PRICE:** \$99.99