



All the purity and brilliance of Chardonnay
sublimate this outstanding Champagne



15,5/20
Gault & Millau
Expert's judgement

16/20
bettane+desseauve

91/100
Wine Spectator

BLANC DE BLANCS

Every Barons de Rothschild Champagne has exceptional characteristics that make each Champagne unique and great. The celebrated finesse in the Barons de Rothschild Blanc de Blancs comes from the blend of the greatest Chardonnay grapes in Champagne after at least four years of cellars ageing.

Inimitable brilliance, delicate bubbles, luminous golden glints, the Barons de Rothschild Blanc de Blancs reveals notes of fresh fruit and ripe citrus. The very low dosage and long ageing after disgorging (6 to 9 months) enhance its innate quality.

The Chardonnay develops its inherent authenticity and purity, for full appreciation for every occasion and at any time throughout the day.

The Art of Blending

The exclusively Chardonnay cuvée is crafted from the primary Côte des Blancs crus: Avize, Cramant, Mesnil-sur-Oger, Oger. Reserve wines are used for a minimum of 40% of the blend. The exceptional expertise of the Barons de Rothschild house is a strong asset which enables composing a consistent blend year after year.

The Art of Tasting

Eyes: The Blanc de Blancs is distinguished by its crystalline pale yellow robe which brings to light the fine frothiness and persistent strands of delicate bubbles.

Nose: The Chardonnay is extremely distinctive in this cuvée with intense aromas of rare purity. Dominant notes of citrus mingle with aromatic hints of fresh almond and dried fruits.

Palate: Very precise and clear attack followed by silky freshness upheld by notes of citrus and white fruit. Creamy sensation of finely chiselled bubbles combines with persistent, distinguished mineral sweetness.

Wine and 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 soufflé, a carpaccio of scallops or shellfish with a light citrus dressing. Enjoy the cuvée with your main course, pairing it with grilled sea bass dressed with dill, then with a lemon tart for dessert.

