



A carefully balanced blend,
for a highly sophisticated Champagne



15/20
Gault & Millau
L'expert gourmand

16/20
bettane+desseauve

EXTRA BRUT

Barons de Rothschild Extra Brut is a rich and aerial wine. The blend uses three to four-year old Chardonnays and Pinots Noirs from the best land in Champagne. This Champagne, dosed at only 3 grams and kept 9 to 12 months after disgorging, offers beautifully balanced structure on the palate that is highly appreciated when served as the aperitif or throughout the meal.

The Art of Blending

This cuvée is crafted from 60% Chardonnay primarily from la Côte des Blancs Grands crus and Premiers crus and 40% Pinot Noir primarily from Verzenay, Ay, Mareuil-sur-Ay, Ambonnay...

Reserve wines are used for up to 40% of the blend, an exceptional sign of quality and regularity over time.

The Art of Tasting

Eyes: Exceptionally limpid golden yellow robe streaked with fine strands of bubbles, abundant persistent frothiness.

Nose: Crystalline and mineral, this cuvée gives up aromas of yellow fruit delicately mingling with light toasted and brioche notes.

Palate: Lively attack, very pure, underlying silkiness and refreshing sensations.

Wine and food pairing

Barons de Rothschild Extra-Brut Champagne is complex and for every moment. Ideal as aperitif as well as during a meal. It pairs with oysters, a lobsters carpaccio, lightly seared scallops or sushis. Then savour the cuvée with a medaillon of veal accompanied by white truffles fresh pasta. Finally, the cuvée will well go with an ageless parmesan and some lemon appetizers as dessert.

