



## Exciting marriage of Chardonnay and unique, enigmatic Pinot Noir



15/20  
**Gault & Millau**  
l'expert gourmand

91/100  
*Stephen Tanzer's*  
INTERNATIONAL WINE CELLAR

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**Wine Spectator**

## ROSÉ

Barons de Rothschild Champagne Rosé asserts gorgeous finesse. The Champagne Rosé is blended from the greatest Chardonnay grapes from Champagne and the very best Pinots Noirs made into red wines, after a minimum of three years cellar-ageing. The high proportion of Chardonnay contributes all the finesse and vivaciousness of very great Rosé. The Pinot Noir offers delicate, harmonious complexity that charms all five senses. The Champagne, brilliant with tints of pale pink, aromas of citrus and red berry notes, delights the most demanding palates. The very low dosage and careful ageing after disgorging (3 months) endow this Champagne Rosé with maturity where Chardonnay and Pinot Noir can develop all their authenticity and purity, for full appreciation at every occasion and any time of the day.

### *The Art of Blending*

Barons de Rothschild Champagne Rosé results from experienced blending of 85% Chardonnay primarily from the Côte des Blancs crus (Avize, Cramant, Mesnil-sur-Oger, Oger...) and 15% Pinot Noir from the Montagne de Reims, 7 to 12% of which has been delicately vinified in red. 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:** Very fine strands of bubbles, fine, sustained frothiness, lovely pale pink robe with slightly salmon tints.

**Nose:** Fine, subtle springtime aromas, with scents of rose petal, wild strawberries and a hint of lemon peel.

**Palate:** Fresh, highly concise attack followed by silky mellowness with very light raspberry. Deliciously rich balance and lingering finish.

### *Wine and food pairing*

Barons de Rothschild Rosé Champagne is ideal as an apéritif, or as an accompaniment to feats 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.

