

CHAMPAGNE BARONS DE ROTHSCHILD

PRODUCE OF FRANCE

CHAMPAGNE BARONS DE ROTHSCHILD Blanc de Blancs - 2006 VINTAGE

We took our time - the time needed for our House to produce a masterpiece that shows our ability to achieve excellence. The Blanc de Blancs Vintage 2006 brilliantly embodies our expertise and respect for the most long-standing traditions and symbolizes the creation of our first Vintage cuvée.

Champagne Barons de Rothschild was born from an ambition shared simultaneously by the three French branches of our family: to draw our many years of experience in the world of fine wines to successfully complete together a project seen by all as a symbol of the refinement, elegance and craftsmanship that have always been the foundations of our success, image and pride. Driven by passion and boldness, the creation of a great Champagne appears like an evidence.

Our first cuvée Vintage is issued from the great year 2006. Matured on lees for 7 years, the blend is based on Chardonnay grapes taken from the top vineyards of the Côte des Blancs: Avize, Cramant, Mesnil-sur-Oger, Oger... This wine is dosed with a small amount of liqueur skilfully prepared by the Cellar Master, and is aged for a long period after disgorging (a minimum of 12 months) to produce its characteristic maturity and richness, and enable the full expression of the Chardonnay, a grape variety emblematic of the House's refined and bold style. A perfect balance where notes of citrus and white peach are expressed, to achieve an abundance of purity and an absolute harmony, the hallmark of an exceptional Champagne.

2006 HARVEST

The Blanc de Blancs Vintage 2006 Barons de Rothschild is the result of an eventful year which, despite a few climate incidents, produced a grape harvest of remarkable quality and flavour. The winter was very cold and dry from November onwards, followed by a mild spring with a few late frosts in April. Then, for a few long weeks, the rain engorged the soil, which enabled the vineyard to withstand the high temperatures of the July heatwave. August saw exceptionally cool, rainy days, followed by a fortuitous Indian summer that lasted throughout the grape harvest. From the very first tastings, the Chardonnays reveal an astonishing intensity and a subtlety seldom seen. Classified Grand Millésime year, the 2006 harvest has allowed to fully express the potential of the vineyards, enhanced by the painstaking care lavished of the Maison Barons de Rothschild.

TASTING NOTES

The Blanc de Blancs Vintage 2006 expresses its full beauty in its gleaming, silky robe, a legacy of the Chardonnay that reveals freshness and generosity. Boasting an inimitable sparkle and a persistent cordon of delicate bubbles accompanied by crystalline gold tints, it reveals pear and dried fruit aromas in the nose. The attack in the mouth is precise and clear, with a distinguished mineral smoothness and citrus and white peach notes. The fruit is in evidence throughout and signs off a final where fresh almond notes blend with light brioche accents.

WINE AND FOOD PAIRING

This great wine of Champagne sublimates every moment of high gastronomy and highlights the most refined dishes for a sumptuous gustatory agreement. It will be a perfect accompaniment with a carpaccio of shellfish marinated with lemon caviar, a poached turbot fillet cooked in court bouillon with vegetables and truffles as well as a citrus langoustine tartare. To increase its freshness and its effervescence, it is stunning with a fowl supreme, risotto with foie gras or sweetbreads cooked with morels. For dessert, ice-cream flavoured with almonds, strawberry coulis and pistachio biscuits.

2006 VINTAGE



Hallmark of the savoir-faire of the House, this exceptional millésime symbolizes rarity and absolute elegance