

CHAMPAGNE BARONS DE ROTHSCHILD

PRODUCE OF FRANCE

In the respect of the house style, this millésime symbolizes the elegance of an exceptional year for Chardonnay

BLANC DE BLANCS - 2008 VINTAGE

Continuing its strive for excellence, the House Barons de Rothschild announces its second millésime: the Blanc de Blancs Vintage 2008 which brilliantly embodies the elegance and delicacy of Chardonnay increased by the richness and the complexity of this exceptional year.

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.

Matured on lees for 7 years, the blend is based on Chardonnay grapes taken from the best Grand Crus vineyards of the Côte des Blancs: Avize, Cramant, Mesnil-sur-Oger, Oger...

Faithfully respecting the characteristic of the House, the dosage of the Blanc de Blancs Vintage 2008 is extremely light; the liqueur, skilfully prepared by the Cellar Master, and the long period of ageing after disgorging (more than 12 months) enable the full expression of the Chardonnay and the exceptional harmony of this Cuvée.

Aromas of citrus and exotic fruits, continued by silky and grilled notes express a rich and complex balance in total respect with the mineral characteristic of the Chardonnay.

THE HARVEST 2008

The Blanc de Blancs Barons de Rothschild Vintage 2008 is the result of a generous year that produced a harvest of remarkable quality. The cold weather made a particular impression on this year 2008 in Champagne, starting in October and all through December, with temperatures falling below -10°C. After a long winter, the spring brought mild weather as well as steady rains; then in June a radiant sun hinted at beautiful blossoms, followed by a hot and dry July. The beginning of August was accompanied by exceptionally cool and rainy days, followed by a providential sun which covered the entire Champagne region all through mid-September - the harvest period - favouring an ideal maturity worthy of the greatest vintages.

The Blanc de Blancs Barons de Rothschild Vintage 2008 affirms its finesse thanks to its blend of the finest Chardonnays of Grand Crus villages from the Côte des Blancs: Avize, Cramant, Mesnil-sur-Oger, Oger, etc.

A perfect combination that gives this vintage all of its subtlety, thanks to over eight years of ageing in the cellars. This process allows it to achieve a perfect harmony. This wine is dosed with a small amount of liquor 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.

TASTING NOTES

The full beauty of this millésime is expressed in its gleaming, silky robe, a legacy of the Chardonnay that reveals a freshness and generosity seldom seen. Boasting an inimitable sparkle and a persistent cordon of delicate bubbles accompanied by crystalline gold tints, it reveals exotic fruit aromas, crowned with a pinch of white peach, and followed by grilled notes and hints of brioche. The palate enjoys a precise, distinct attack, with a distinguished mineral softness leading to a slightly lemony and zestful finale. The minerality, the chalk and a slight pinch of ash transport us to the lands of these great wines. The overall harmony of this Vintage 2008 is perfectly well-balanced, it is a gourmet wine, a champagne to be shared.

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 veal medaillon cooked with morels. For dessert, ice-cream flavoured with almonds, strawberry coulis and pistachio biscuits.

