

GABE GELLER'S *Wines of the Week*

Hi all,

It has been fairly hot these past few days and wine may not be on many people's mind right now. However, with the summer and its celebrations and other BBQ event, there are wines that are as delicious as they are refreshing to enjoy with or without food. Even more refreshing than say beer, or cocktails..

As previously discussed, white wines have the ability to pair with a very vast array of foods but can and should be also enjoyed on their own. Such is the case with rosé and sparkling wines as well. There are also red wines that can be drunk slightly chilled and aren't too heavy, even when it's hot and humid out.

Today I would like to talk about a couple wines that are always enjoyable and yet are particularly well-suited for the summer and its various outdoor activities and celebrations.

Have a great summer and stay cool!

Gabe

Champagne des Barons de Rothschild, Brut, N.V.

I may sound senile, repeating this like a broken record: we do not drink enough sparkling wines. It is clearly one of my pet peeves. Sure, Champagne isn't cheap, but there are also great value options, such as Freixenet Cava. Having said that, today I just want to talk about a high-end wine.

You may have noticed that we have quite a few wines coming from estates owned and operated by the Rothschild family: Flechas de Los Andes from Argentina, Château Parsac in Bordeaux's right bank Montagne Saint-Emilion appellation, Les Lauriers de Rothschild Rosé, Château Malmaison and others, too. Several branches of the Rothschild dynasty have been involved in the wine business for over 150 years, earning glory from the likes of iconic estates. For example, Château Lafite-Rothschild and Mouton-Rothschild, both being one of the 5 First Growths of the Médoc, a prestigious group considered as "la crème de la crème" in Bordeaux. Even in the New World, the Rothschilds impress with the Argentinian Flechas de Los Andes, or the Chilean Almaviva Concha y Toro,

The numerous Rothschilds involved in the wine trade have often been in tough competition against each-other. Despite a century-old reputation for excellence, Château Mouton-Rothschild was not a First Growth Pauillac until 1973. After literally decades of intense lobbying, Mouton was finally upgraded from 2nd Growth to the supreme distinction and joined its "cousin" Lafite at the top, one of only two modifications in the history of the sacrosanct 1855 Classification!



Finally, here is the reason for which I have brought up this story. This luxurious Champagne is the result of a cooperation between all the Rothschild branches. They gathered their common knowledge and devotion to excellence in the crafting of a Champagne that will highlight all celebrations with class and reflect the family's legacy. The Barons de Rothschild Champagne is relatively mellow, a gastronomic wine with moderate mousse and bubbles as well as a distinct mineral profile.

The Herzog family and Royal Wine Corp. have been maintaining and growing a successful relationship for over 30 years with the Rothschilds. A story which started with the distribution of the Barons Edmond & Benjamin de Rothschild Haut-Médoc, one of the first ever quality kosher Bordeaux, in 1986.

This first kosher batch is not just a good and interesting Champagne, it is also mevushal which makes it one of the utmost celebratory wines for all the many wedding, bar/bat mitzvahs and celebrations of the summer, and the rest of the year as well.

A kosher Champagne like no other - designed to impress!

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