

RITZ

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RAISE A GLASS



Synonymous with fine wine for more than 160 years, the Rothschild family needs no introduction in the world of wine. Bringing three winemaking branches of the Rothschild dynasty together, Champagne Barons de Rothschild sees Baron Eric of Château Lafite-Rothschild, Baroness Philippine and her son Philippe Sereys de Rothschild of Château Mouton Rothschild and Baron Benjamin of Château Clarke unite to produce outstanding champagne cultivated in the very best Champagne terroirs.

Similarly recognised as a byword for elegance and refinement, the Ritz has long upheld the highest standards of excellence. Linked by a long history of friendship, the Rothschild family and The Ritz have a decades-old association based on shared values of elegance and art de vivre. Celebrating these similarities, Champagne Barons de Rothschild and The Ritz partnered in 2016 to create the exceptional Champagne Barons de Rothschild Ritz Reserve.

"It is a partnership that provides exceptional wines from the best terroirs of the Champagne region. Using only the finest Grand Crus, we are able to create a Ritz Reserve of exceptional quality, with a refinement and delicacy that

perfectly corresponds to the elegance of the Ritz," says Baron Philippe Sereys de Rothschild.

"The elegance of the Barons de Rothschild Ritz Reserve is expressed in the vivacity of its bubbles, the bouquet and the particular taste of each cuvée. The aim of the Champagne Barons de Rothschild is to preserve the exceptional tradition of champagne and create sophisticated wines consistent with the Ritz style."

Respecting the tradition of Champagne, the Rothschild family produces wine on a human scale. Concentrating on quality, it is hand-crafted in the heart of Champagne and produced in small vats holding just 25-60 hectolitres.

"Our champagnes are given the care and attention that larger champagne houses usually lavish only on their finest vintages," Sereys de Rothschild adds. Blended from a selection of the best wines, including a generous 40% of reserve wine, Barons de Rothschild champagnes benefit from an exceptionally long bottle aging process – over four years for non-vintage champagnes and eight years for a vintage expression – followed by a further six-months after disgorgement.

Made from a blend of Chardonnay and Pinot Noir, the Champagne Barons de Rothschild Ritz Reserve is pale golden in colour with a delicate aroma of white fruits and a fine bubble.

