

# 250 years of history and passion Champagne Barons de Rothschild

The three branches of the Rothschild family have given rise to ambition to attain major accomplishments, as each branch has always done in its respective field. For Barons de Rothschild Champagne, this means combining the very best terroirs with Rothschild expertise for the sole purpose of producing excellent Champagne.

Drawing from their experience in the world of wine, the Barons de Rothschild once again attain excellence. Barons de Rothschild Champagne creates a new and illustrious reference in the prestigious world of Champagne.

Of the 312 villages or growths that come within the champagne appellation, only 17 are ranked as Grands Crus and 44 as Premiers Crus. These exceptional soils, the most highly sought-after in the growing area, are where the Rothschild family has established solid relations for the supply of the very best grapes.

Just as for their famous Bordeaux wines, where the proximity of skilled wine experts and the best terroirs has been central to family values for over 160 years, the exact same quest for excellence applies in the Champagne area of France, providing the Barons de Rothschild Champagnes with the very best Chardonnay and Pinot Noir grapes the growing area has to offer.







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### Brut

This cuvée is a complex blend of 60% Chardonnay primarily from the Côte des Blancs Grands Crus and Premiers Crus ; and 40% Pinot Noir primarily from Verzenay, Ay, Mareuil-sur-Ay, and Ambonnay... Reserve wines are used for up to 40% of the blend, an exceptional sign of quality and regularity over time.

#### The Art of Tasting

Eyes: Pale gold glints mingling with very fine bubbles which produce abundant, persistent frothiness.

Nose: This cuvée gives off aromas of pear, almonds and fresh hazelnuts which mingle with notes of white flowers and light accents of brioche. Palate: Straightforward, lively attack which gives way to roundness and contained power. Excellent ageing potential in traditional cellars.

Drink responsibly



### Extra Brut

Barons de Rothschild Extra Brut is a rich and aerial wine. The blend uses three to four-year old Chardonnay and Pinot Noir from the best land in Champagne. This Champagne, dosed at only 3 grams and kept 9 to

throughout the meal.

The Art of Tasting

sensations.

12 months after disgorging, offers beautifully balanced structure on

the palate that is highly appreciated when served as the aperitif or

Eyes: Exceptionally limpid golden yellow robe streaked with fine

Nose: Crystalline and mineral, this cuvée gives up aromas of yellow

Palate: Lively attack, very pure, underlying silkiness and refreshing

fruit delicately mingling with light toasted and brioche notes.

strands of bubbles, abundant persistent frothiness.



Vintage Blanc de Blancs 2008

The Blanc de Blancs Barons de Rothschild Vintage 2008 affirms its finesse thanks to its blend of the finest Chardonnay 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.

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.

Drink responsibly

## Jo Sampson

The award-winning British designer Jo Sampson is a specialist in the creation of contemporary product, luxury interiors and furniture collections for global luxury brands.

She is renowned for creating timeless collections which are both understated and opulent in equal measure. Whether it be a cocktail table, console, glassware or artwork, her versatile designs exude her signature elegant style and refined aesthetic.

Prior to launching her own studio, Jo co-founded Blacksheep, the leading commercial interior design company, which successfully created interiors for some of the world's leading hospitality brands and Michelin-star chefs.

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