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## Barons de Rothschild: a group banner in Champagne



In Champagne, and more precisely in the Côte des Blancs, the three branches of the **Rothschild** family (Château Mouton Rothschild, Château Clarke, and Château Lafite Rothschild in Bordeaux) joined forces to create a “new” house. This was done to present a collective interpretation of Champagne by this venerable family, under a group banner.

[Barons de Rothschild](#) was founded in 2005 and set itself up in 2007 on the corner of Boulevard Lundy and Rue Camille Lenoir in Reims. It released its first cuvées (Brut, Blanc de Blancs, and Rosé) in 2009, after four years of ageing. The Extra-Brut cuvée followed in 2011.

In 2013 the house acquired the **Clos Rothschild**, a one-hectare parcel of vines along with former caves. In 2015 the first vintage champagne was released, 2015 vintage, followed in 2017 by the first Blanc de Blancs, vintage 2008, and the rare cuvée, The Rothschild Rare Vintage 2010.

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One of the particulars of this house, apart from bringing together the three viticultural branches in a “neutral” place, is to rely on a high proportion of reserve wines. This addition brings an elegant patina and a refinement to the ensemble, which has enabled the house to establish itself quickly on the finest tables around the world.

“Rothschild family like time,” admits **Frédéric Mairesse**, general manager. And in Champagne, as in wine, time is always a matter of know-how. “We are here to think of the future,” he recently affirmed, adding, “Today, we have more than 90% of first growths and great growths, compared to less than 50% at the very beginning.”

A desire to establish a qualitative base is evidence of the ambitions of this “young” house.

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### **Champagne Barons de Rothschild – Extra-Brut**

Dosage: 3 g/l. Comprising 60% Chardonnay from Premiers and Grands Crus and 40% Pinot Noir, mainly from Verzenay, Aÿ, Mareuil-sur-Aÿ, and Ambonnay. 40% reserve wines. A fine and delicate nose, quite lively on aeration, with notes of white fruit, pear, almonds and white flowers. Very nice autolysis with notes of pastry. The palate is straight, taut, and lively, with good acidity and an airy finish. Perhaps a little lacking in depth. - **90**

### **Champagne Barons de Rothschild – Brut**

Also 60% chardonnay and 40% pinots (noir and meuniers). Notes of herbs, pear, almonds, and spices for a nice autolysis. The palate is medium dense, well balanced, with a light and fruity finish. Perfect as an aperitif. - **90**

### **Champagne Barons de Rothschild – Rosé**

85% Chardonnay and 15% Pinot Noir, of which 7% is vinified as red. A fresh, dynamic bouquet; very red fruit, with notes of spices and flowers. On aeration, notes of candied lemon come out with a hint of crushed strawberry. A juicy palate, slightly tannic and perfectly balanced. A nice champagne. - **91**

### **Champagne Barons de Rothschild – Blanc de blancs**

100% Chardonnay, with 40% reserve wines. Candied lemon with notes of almonds, spices, a beautiful autolysis, and a hint of pastry when aired. The palate is round, almost mellow, fresh and delicate. Very fruity, chalky minerality on the finish. A very nice bottle. - **92**

### **Champagne Barons de Rothschild – The Rothschild Rare Vintage – Blanc de blancs – 2010**

100% Chardonnay from Avize, Cramant, Oger, and Mesnil-sur-Oger. Dosage: 5 g/l. Just 6,240 bottles. The bouquet is very chalky and mineral, with notes of spices enhanced by aromas of candied lemon and white fruit, and elegant pastry notes. Magnificent autolysis for a racy nose. On the palate, bubbles are fine and delicate. The structure is creamy and fresh. Crystalline and salty for a final iodized. A beautiful champagne. - **95**