

A symphony of bubbles

Creating wonderfully elegant Champagne wines



Founded in 2005, Champagne Barons de Rothschild is a family-run champagne house created by three branches of the Rothschild family. With its Rare Collection Blanc de Blancs and Rare Collection Rosé 2021, the House is delighted to unveil a limited range of prestige cuvées.

Champagne Barons de Rothschild is the only wine estate in the world that brings together three extensions of the Rothschild family, with Baron Philippe Sereys de Rothschild (Château Mouton Rothschild), Baron Eric de Rothschild (Château Lafite Rothschild) and Baroness Benjamin de Rothschild, who presently leads the Edmond de Rothschild – Château Clarke Group. “For the first time ever, the three branches of the family have joined forces to craft exceptional champagnes,” explains Marie Dumas, Marketing and Communications Manager of Champagne Barons de Rothschild. It is this feeling of harmony and cooperation that lies at the heart of our House.





A craftsman's approach

In keeping with the high standards of the family's Grands Vins, the production of each Barons de Rothschild cuvée is a true work of art. Lying at the heart of the Côte des Blancs and Montagne de Reims' exceptional terroirs, the family estate works closely with traditional winegrowers to produce superb quality wines with guaranteed traceability and respect for the environment. "The Symphony in our range can also be expressed in the House's wine making traditions" continues Marie Dumas. One of the best-known grape varieties in the world, Chardonnay is not so common in the Champagne region, although it is the House's dominant grape variety, making up a minimum of 50 to 60% of all our cuvée blends. The Rare Collection Blanc de Blancs is made with 100% chardonnay grapes."

Exceptionally limited prestige cuvées

Last June, Champagne Barons de Rothschild released its Rare Collection Millésime 2012 prestige cuvée. "Our plots are 90% Grands Crus and Premiers Crus, which is a fantastic ratio to have," explains Marie Dumas. Our Rare Collection Blanc de Blancs is obtained from 100% Grands Crus from four Côte des Blancs vineyards. It is this harmonious expression of Champagne's terroirs that forms the basis of our cuvées. The Rare Collection Blanc de Blancs cuvée has been aged for over 8 years and subsequently disgorged with an extra brut dosage of 4 grams per litre. This light dosage allows the grapes and complexity of the terroir to fully express themselves, reflecting the backbone of the House's style. After disgorgement, our bottles are laid down for at least 6 months, although the Rare Collection Blanc de Blancs is laid down for 12 months," explains Marie Dumas. As the wines are cellared for 8 years, they become available between 9 and 10 years down the line." For the first time ever, the House has launched a rosé champagne, with its Rare Collection Rosé 2012 blended from four Chardonnay Grands Crus and a small amount of red wine from outstanding years. "The Rare Collection Rosé 2012 is the House's latest release, and we are particularly proud of it," concludes Marie Dumas. We are talking about exceptionally limited cuvées – 18,500 bottles of Blanc de Blancs and 3,300 bottles of Rosé, making these truly rare cuvées!"

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