

# BARONS DE ROTHSCHILD

CHAMPAGNE

## BRUT

*A very fine blended wine based on a majority of Chardonnay  
The Rothschild Family's take on the great Champagne tradition*



### BLENDS & TERROIRS

**60% Chardonnay - 40% Pinot Noir**

**40% of reserve wines**, the majority of which are kept in our *réserve perpétuelle* (solera)

**Over 85% Grands and Premiers crus** mainly Avize, Le Mesnil-sur-Oger, Oger, Vertus and Trépail for the Chardonnay; Aÿ, Verzenay, Ambonnay and Avenay for the Pinot Noir

### PRODUCTION

Exclusive use of the *cuvée* (first press)

Alcoholic fermentation in temperature-controlled stainless-steel vats, malolactic fermentation

Long ageing on the fine lees for 6 to 7 months

Dosage: **low, 6 g/l**

Ageing on the lees: **3.5 years minimum**

After disgorgement rest: **6 months minimum**

### TASTING

*The breadth and depth of this wine are a testament to the high proportion and exceptional quality of the reserve wines that have gone into the blend.*

**Eyes:** bright, clear, pale gold tints woven with very fine bubbles.

**Nose:** the freshness of the Chardonnay, aromas of white flesh fruit such as pears and nectarines, ethereal touches of peony expressed by the Pinot Noir.

On the second nose: a spicier range, complexity with aromas of dried apricots and almonds.

**Palate:** roundness and generosity accompany a lovely verticality. Crisp nectarine, notes of honey, saffron and pepper nicely set off by lovely bitters on the finish.

### FOOD PAIRING & SERVING

Ideal as an aperitif or enjoyed throughout a meal with dishes such as gently fried sea scallops, shellfish or rockfish. You can also pair it with a risotto, fine white meat or a farmhouse Brie de Meaux cheese.

Recommended serving temperature: 8-10°C



Available formats: 1/2-Bottle | Bottle | Magnum | Jeroboam | Methuselah

[champagne-bdr.com](http://champagne-bdr.com)

  [champagnebaronsderothschild](https://www.instagram.com/champagnebaronsderothschild)

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