

BARONS DE ROTHSCHILD

CHAMPAGNE

RARE COLLECTION *Blanc de Blancs* 2012

The quintessence of the Barons de Rothschild style. The tiny production receives the same meticulous care as that lavished on the Rothschild Family's most prestigious Grands Vins.



THE 2012 VINTAGE

Freezing cold and then scorching hot, the 2012 wine year was marked by a long winter, followed by a cool spring with little sunshine. After hail and torrential rain that lasted until the end of July, the heat in August miraculously saved the 2012 vintage. The harvest, small in quantity but of a rare and exceptional quality, makes this vintage one of the best of its century.

BLEND & TERROIRS

100 % Chardonnay

4 Grands Crus exclusively from the Côte des Blancs: Avize, Cramant, Oger, Le Mesnil-sur-Oger

PRODUCTION

Exclusive use of the *cuvée*

Vinification by individual plot in small 20hl stainless steel vats with a small proportion in barrels

Long ageing on the fine lees in small vats with regular *bâtonnage* (stirring of the lees) for 9 months

Cellar-ageing on the lees: **8 years minimum**

Dosage: **extra brut, 4 g/l**

Rest after disgorgement: **12 months minimum**

2012 vintage production: 18,500 bottles, 2,000 magnums

TASTING NOTES

The perfect blend of freshness and character.

Eyes: lovely bright pale gold hue with crystalline glints.

Nose: the fullness and richness of this sunny vintage are complemented by a fresh, chalky minerality. Notes of white-fleshed fruit and candied lemon are followed by aromas of roasting and dried fruit and nuts, such as apricots and grilled almonds.

Palate: the broad, fresh and vertical entry to the palate reveals great complexity. Notes of citrus fruit and lemon zest underpin a long finish of toasty mocha and vanilla overtones, creating a perfect blend of freshness and character.

PAIRING & SERVING

This Grand Vin de Champagne will enhance all fine dining experiences and complement the flavours of the most refined dishes. It is a perfect accompaniment to poached turbot, lightly spiced poultry breast and wing fillets, or a medallion of veal with morel mushrooms.

Recommended serving temperature : 8 and 10°C.

This wine has very good cellar-ageing potential.



Available formats: Bottle & Magnum

champagne-bdr.com

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

DRINK RESPONSIBLY