

BARONS
DE ROTHSCHILD
CHAMPAGNE

BRUT NATURE

The extreme purity signed by Barons de Rothschild



BLENDS & TERROIRS

60 % Chardonnay (Côte des Blancs) - 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, Vertus and Trépail for the Chardonnay (of which a small proportion of the wines are vinified in barrel in Avize);

Aÿ, Verzenay and Ambonnay for the Pinot Noir

PRODUCTION

Exclusive use of the cuvée (first press)

Vinification by plot

Alcoholic fermentation in stainless-steel vats and low proportion in barrels, malolactic fermentation

Long ageing on the fine lees for 6 to 7 months

Dosage: **0g/L**

Ageing on the lees: **4 years minimum**

After disgorgement rest: **6 months**

TASTING

A model of balance, the absence of dosage sublimates the essence of the wine.

Eyes: crystal clear and pure, with a silky appearance, pale gold tints and very fine bubbles.

Nose: the first nose is very pure and franc, full of minerality and salinity with notes of white fruit such as nectarine or peach.

Palate: in the mouth, the attack is fresh and delicate, revealing an elegant salinity, all in tension. With a very aromatic richness, its natural sweetness reveals freshness and delicacy, without bitterness. The finish is very rich, precise and juicy.

FOOD PAIRING & SERVING

This wine will pair perfectly with a scampi carpaccio or scallops with yuzu lemon. It will also enhance a veal medallion accompanied by fresh pasta and white truffles. As a dessert, it is a perfect accompaniment to lemon-based mignardises.

Recommended serving temperature: around 10°C.



Available formats: Bottle | Magnum