



CHAMPAGNE BARONS DE ROTHSCHILD

THE ROTHSCHILD RARE VINTAGE 2010

This vintage Blanc de Blancs expresses the quintessence of the Barons de Rothschild style. Its tiny volume production has been subject to the same high standards of care as the Rothschild Family's finest wines.



THE 2010 VINTAGE

A rare vintage ideal for Chardonnay

The wine-growing year started out auspiciously with an early spring, but this promising start was then impeded by the very low temperatures in June which delayed the flowering. The summer brought thunderstorms, high temperatures and humidity, which made it difficult for the Pinot Noir grapes in particular to ripen.

The vineyard plots in the Côte des Blancs selected for this champagne benefit from an ideal exposure and the decision to pick the grapes at the end of the harvest, enabled these Chardonnays to reach perfect maturity and a very high quality.

BLEND AND TERROIRS

- 100% Chardonnay
- 4 grands crus exclusively from the Côte des Blancs: Avize, Cramant, Oger, Le Mesnil-sur-Oger

PRODUCTION

- Vinification in small 20-hl temperature-controlled stainless-steel vats and a small proportion of wooden barrels
- Alcoholic fermentation by individual plot
- Exclusive use of the *cuvée*
- Long, 9 months' ageing on the fine lees in small vats with regular *bâtonnage* (stirring of the lees)
- Late bottling in July
- Bottle-ageing on the lees: 8 years minimum
- Dosage: very light, 4-5 g/l
- Rest after disgorgement: 12 months minimum
- Vintage 2010 production: 6,240 bottles

TASTING NOTES

Perfect harmony

- **Appearance:** Beautiful pale gold hue with crystalline reflections.
- **Nose:** The first nose is very mineral and chalky with notes of citrus fruit, fresh almonds and hazelnuts. The second nose then reveals notes of spices, tonka beans and nutmeg, underpinned by a lovely freshness. After several minutes, aromas of stone fruit, mocha and praline with pastry overtones start to come through.
- **Palate:** The wine is broad on entry with a verticality on the palate that mirrors the minerality detected on the nose. The very fine saline and iodine notes, accompanied by touches of lemon and citrus fruit, give way to spicy notes that underpin the long, warm finish and reveal the perfect harmony that emanates from this wine.

SERVING ADVICE

This very fine champagne will make any great dining experience even greater, complementing the flavours of the finest of dishes. This is a very versatile champagne; its slightly saline character will marry perfectly with a tartare of scampi with citrus fruit or a poached turbot fillet, while its spicy finish will complement lightly-spiced poultry breast or a veal medallion with morel mushrooms.

This wine is best enjoyed between 8 and 10°C. and its cellar-ageing potential is excellent.