

CHAMPAGNE BARONS DE ROTHSCHILD

PRODUCE OF FRANCE



MILLÉSIME 2010

EXCELLENCE, A FAMILY TRADITION

The Champagne Barons de Rothschild was born out of the encounter between one of the most famous appellations and one of the most prestigious wine-making signatures.

United by their long experience in the world of great wines, the three branches of our family wished to elaborate champagne tinged with delicacy, balance and elegance.

Animated by a passion and boldness, the birth of a great champagne appears evident.

THE CHARDONNAY, TRUE PILLAR OF THE HOUSE

The family chose to elaborate all their cuvées with a very major part of Chardonnay, the rarest grapes variety in Champagne. The latter provides great fineness to our wines and it allows to demonstrate the exclusivity of our approach.

THE ART OF THE MILLESIME CUVÉE 2010 BARONS DE ROTHSCHILD

Our vintage cuvée from the great year 2010, aged on the lees for 7 years, is the result of a selection of Chardonnay 50% and Pinot Noir 50% grapes in the Grands Crus of the Côte des Blancs and the Montagne de Reims. The low dosage of the liquor, skillfully prepared by the Cellar Master, and its long aging of 9 months minimum after disgorgement, give it all its richness and allow the full expression of the Chardonnay, emblematic grape variety of the refined and audacious style of the House.

A perfect balance that exhales hints of white peach and apricot. The peppery and warm finish will strengthen the beautiful balance of this 2010 vintage between generosity and elegance.

THE HARVEST 2010

The Millésime 2010 Barons de Rothschild is the result of a year of exceptional weather, marked by drought, abundant rains that appear just before harvest, a vintage of great potential and wines of great concentration.

Autumn was ideal and brought the Champagne quietly to winter in optimal conditions. The snow covered the vineyards of Champagne from December to January with an average temperature of 0 °C. The vines grew rapidly; we quickly passed the first leaves, buds and then small grapes.

The month of July was impacted by heavy rainfall followed by a tumultuous weather in August. In September, the good weather returns which allowed the House Barons de Rothschild to harvest a very beautiful Millésime 2010.

TASTING NOTES

The Millésime 2010 Brut is distinguished by a beautiful crystalline golden color with gold highlights. The effervescence is fine, persistent and presents a fine cord with delicate bubbles.

The nose is very expressive, revealing freshness, finesse and complexity. It exhales aromas of white fresh fruits evolving on spicy notes of licorice, pepper and sweet spices. This great champagne already has some notes of evolution on gourmet fruits, almost candied.

The attack in the mouth is precise and lemony, dominated by subtle aromas of pear and peach. It gives way to an extraordinary length and tension, subtly dosed, giving this excellent vintage a perfect balance between elegance and generosity.

WINE AND FOOD PAIRING

This Millésime 2010 expresses high minerality and power. This wine will reveal all its splendor on langoustines roasted with lemon zest, on a turbot braised delicately with anise accompanied by truffled mashed potatoes or ceviche with fine sweet spices. The notes of slightly toasted white fruits will sublimates the senses when served with a medallion of veal cooked with morels. Finally, a tasting with the 'brie aux agrumes' (citrus fruits) of the Rothschild family will celebrate the perfect union of silky, saline and persistent flavors of this very beautiful vintage.

