



BRUT



CHAMPAGNE
BARONS DE ROTHSCHILD
PRODUCE OF FRANCE

A CAREFULLY BALANCED BLEND, FOR A HIGHLY SOPHISTICATED CHAMPAGNE



Each style of Barons de Rothschild champagne has the exceptional characteristics of a great champagne. Barons de Rothschild Brut is a rich, complex and ethereal wine. It is made by blending wines aged at least 3 years, Chardonnay, Pinot Noir and Pinot Meunier from the Champagne region's best terroirs. This unique blend gives the wine its fine bubbles, its golden colour, and its fine, subtle aromas of white fruit. It has a low dosage and is kept at least six months after the disgorgement process, for a pleasant, balanced mouthfeel that can be enjoyed as an aperitif or throughout the meal.

• THE ART OF BARONS DE ROTHSCHILD BRUT CHAMPAGNE:

This rich, ethereal and complex cuvée embodies the essence of the de Rothschild Family's winemaking values: perfection, constancy, and a spirit of purity and refinement, all given the utmost of care.

The Chardonnay of this champagne takes us into the world of Barons de Rothschild champagnes, marked by an unforgettable taste.

• THE ART OF BLENDING:

This cuvée is the result of a complex assemblage, or blend, of 60% Chardonnay, primarily Grands Crus from the Côte des Blancs, 40% Pinot Noir and Pinot Meunier, mainly from Verzenay, Ay, Mareuil-sur-Ay and Bouzy. This blend includes 40% reserve wines, a mark of exceptional quality and consistency over time.

• THE ART OF TASTING:

Appearance: The wine's brilliance and clarity show pale golden highlights, combined with very fine bubbles that carry an abundant, persistent foam.

Aroma: This exceptionally fine cuvée exudes aromas of pear and nuts (almonds,

fresh hazelnuts) that marry with hints of white flowers and faint toasty notes.

Palate: A strong, assertive opening that leads into a well-rounded wine that is powerful yet contained; the sign of long aging in traditional cellars.



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• WINE AND FOOD PAIRING:

Barons de Rothschild Brut champagne is a complex wine for all moments, ideal as an aperitif or with a Champagne meal. It pairs with light dishes, lightly seared scallops, shellfish and rockfish. Then savour the Cuvée with a risotto, a chicken dish or another white meat.

End your meal with cheese, a farm-fresh Brie de Meaux or Chaource.




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