

BARONS DE ROTHSCHILD

CHAMPAGNE

ROSÉ

*All the boldness of the Barons de Rothschild style,
The exceptional marriage of Chardonnay and a touch of red wine*



BLEND & TERROIRS

94% Chardonnay - 6% Pinot Noir red wine

100% Grands and Premiers crus: mainly from Avize, Oger, Le Mesnil-sur-Oger for the Chardonnay; Verzenay for the Pinot Noir

40% of reserve wines, the majority of which are kept in our *réserve perpétuelle* (solera)

PRODUCTION

Exclusive use of the cuvée (first press)

Alcoholic fermentation in small 25 to 60 hl temperature-controlled stainless-steel vats, malolactic fermentation

Long ageing on the fine lees for 6 to 7 months

Pinot Noir vinified as a red wine in our dedicated vat room

Dosage: **low, 6 g/l**

Ageing on the lees: **2.5 years minimum** to preserve its freshness

After disgorgement rest: **between 3 and 6 months**

TASTING

True to Barons de Rothschild's Chardonnay hallmark signature, the original production process used for this champagne is above all that of a great "Blanc de Blancs Rosé".

Eyes: pale pink hue with salmon tints and fine bubbles.

Nose: the Chardonnay dominates in this wine with a lovely minerality and aromas of fresh fruit, citrus and white flowers. Once the wine has opened up, a few notes of raspberries, rose petals and wild strawberries reveal the subtle presence of the Pinot Noir.

Palate: the wine is fresh and precise on entry to the palate disclosing a silky texture and tangy notes of lemon and other citrus fruit. Notes of red fruit and small berries such as blackberries and redcurrants then start to come through, revealing a crisp wine with a fabulously long, mineral finish.

FOOD PAIRING & SERVING

This champagne will pair particularly well with Asian or Japanese cuisine full of umami flavours. Sushi, sashimi or tuna tartar, as well as truffled veal or pink lamb. It is also a perfect accompaniment to desserts that are not too sweet, such as red fruit soup.

Recommended serving temperature: between 8 and 10°C.



Available formats: Bottle | Magnum