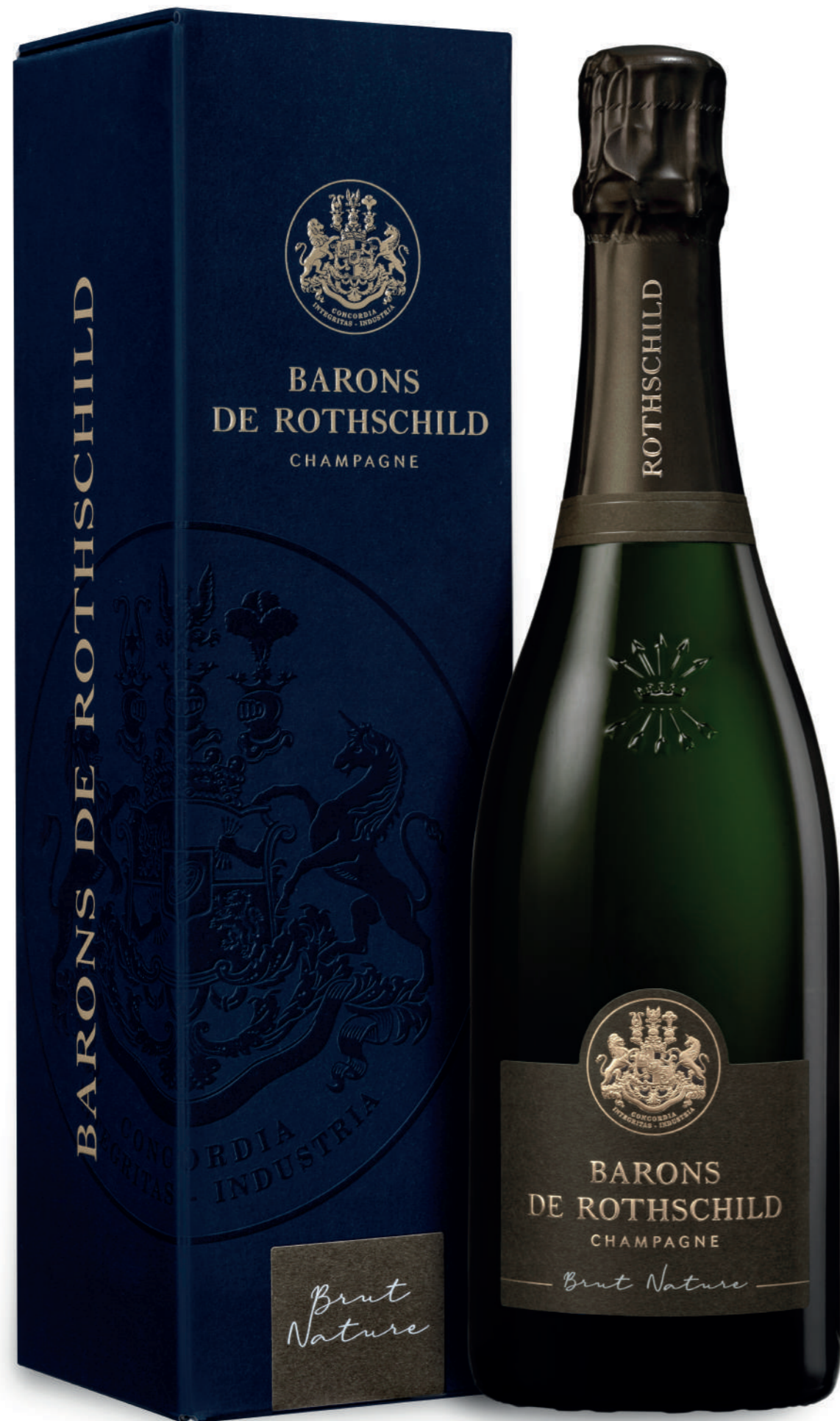




BARONS
DE ROTHSCHILD
CHAMPAGNE
COLLECTION



BARONS DE ROTHSCHILD CHAMPAGNE

BRUT NATURE

*The purest expression of Champagne's Great Terroirs,
the modernity of a zero dosage champagne*

BLEND & 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 preserves intact the typicity of each terroir.

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: the fresh attack is delicately followed by saline notes and a lovely lemony tension. Its natural sweetness is accompanied by a very aromatic richness, dominated by white-fleshed fruit, and reveals a texture that is both 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: 8-10 °C.

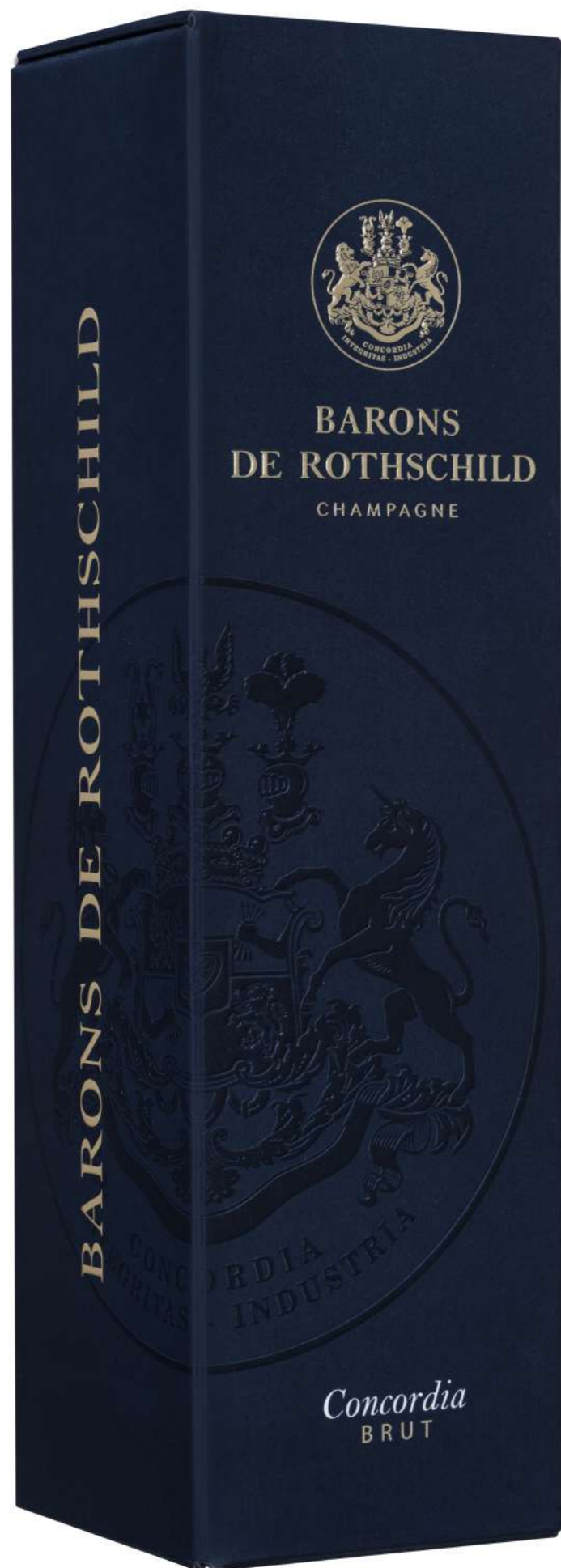


 Available formats: Bottle | Magnum

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BARONS
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CONCORDIA BRUT

*A very fine blended wine based on a majority of Chardonnay
The Rothschild Family's take on the great Champagne tradition*



BLEND & TERROIRS

60% Chardonnay - 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, Oger, Vertus and Trépail for the Chardonnay; Aÿ, Verzenay, Ambonnay and Avenay for the Pinot Noir

PRODUCTION

Exclusive use of the *cuvée* (first press)

Alcoholic fermentation in temperature-controlled stainless-steel vats, malolactic fermentation

Long ageing on the fine lees for 6 to 7 months

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

Ageing on the lees: **3.5 years minimum**

After disgorgement rest: **6 months minimum**

TASTING

The breadth and depth of this wine are a testament to the high proportion and exceptional quality of the reserve wines that have gone into the blend.

Eyes: bright, clear, pale gold tints woven with very fine bubbles.

Nose: the freshness of the Chardonnay, aromas of white flesh fruit such as pears and nectarines, ethereal touches of peony expressed by the Pinot Noir.

On the second nose: a spicier range, complexity with aromas of dried apricots and almonds.

Palate: roundness and generosity accompany a lovely verticality. Crisp nectarine, notes of honey, saffron and pepper nicely set off by lovely bitters on the finish.

FOOD PAIRING & SERVING

Ideal as an aperitif or enjoyed throughout a meal with dishes such as gently fried sea scallops, shellfish or rockfish. You can also pair it with a risotto, fine white meat or a farmhouse Brie de Meaux cheese.

Recommended serving temperature: 8-10°C

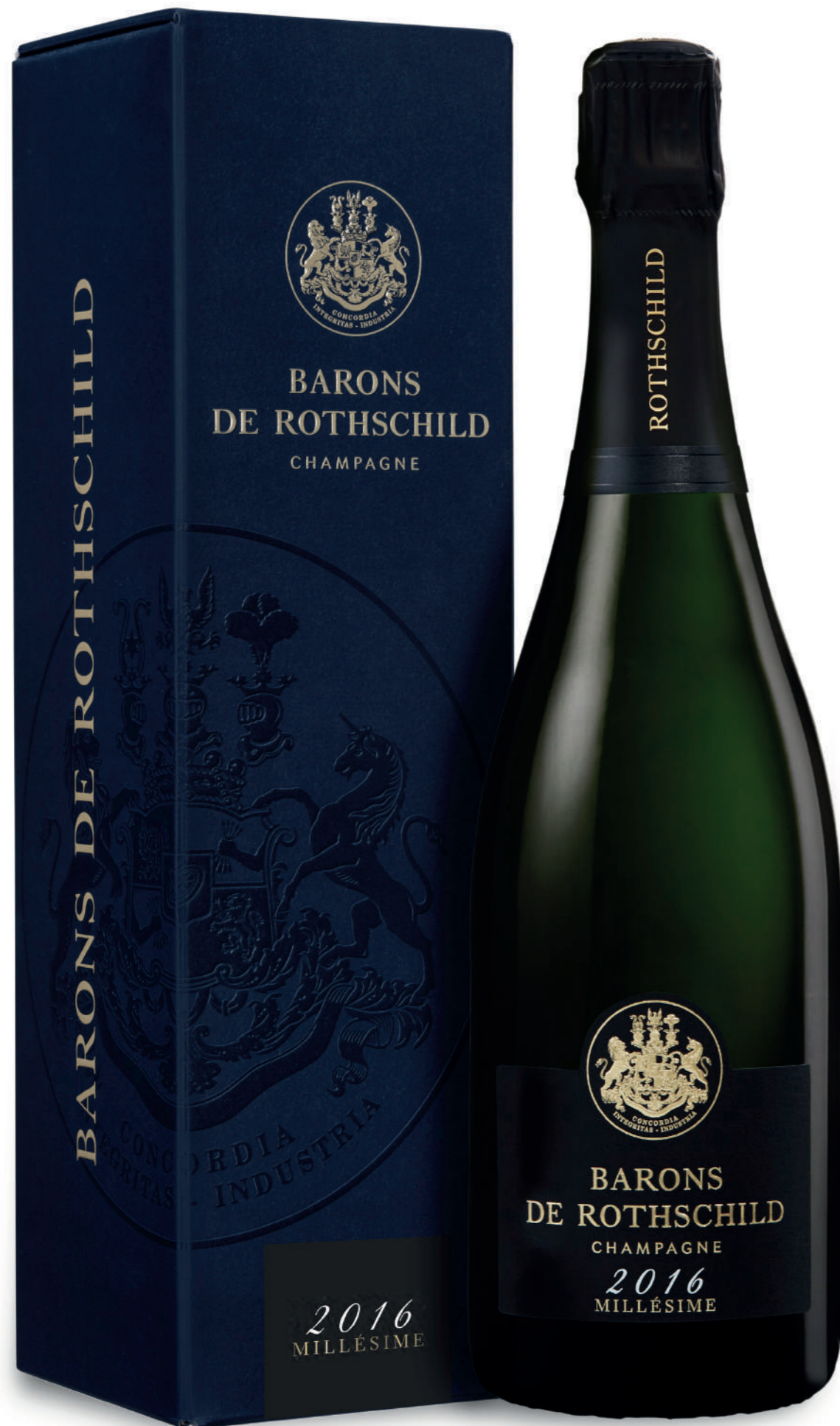


Available formats: 1/2-Bottle | Bottle | Magnum | Jeroboam | Methuselah

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BARONS
DE ROTHSCHILD
CHAMPAGNE

BRUT MILLÉSIMÉ 2016

*The balance between the Chardonnay and Pinot Noir terroirs,
the savoir-faire of great vintage wines*

2016, A VINTAGE OF EXTREMES

2016 was marked by extremely contrasting weather conditions. Heavy rain and frost in the Spring gave way to a dry, scorching summer. The last few weeks allowed the grapes to ripen rapidly and against all odds, offer the complexity of a great vintage.

BLEND AND TERROIRS

49 % Chardonnay - 51 % Pinot Noir

3 Grands Crus only: Avize, Le Mesnil-sur-Oger (Côte des Blancs) and Ambonnay (Montagne de Reims)

PRODUCTION

Exclusive use of the cuvée (first press)

Alcoholic fermentation in temperature-controlled stainless-steel vats, malolactic fermentation

Long ageing on the fine lees for 6 to 7 months

Dosage: **low, 5 g/L**

Ageing on the lees: **7-8 years minimum**

Disgorgement date: **March 2023**

TASTING

Fresh and silky

Appearance: silky, golden hue, fine and abundant bubbles.

Nose: a gradual, delicate opening reveals the richness and maturity of Pinot Noir. Aromas of fresh wild strawberries and raspberries, followed by notes of pomelo and blood orange, converse in perfect harmony with the chalky minerality of Avize Chardonnays.

Palate: the fresh, full-bodied attack, typical of the Ambonnay terroir, brings out the wine's richness and fine texture. Well-honed, the saline dimension supports citrus notes that then open onto juicier fruits such as peach and nectarine. The lemony hints on the finish bring exceptional depth and silkiness to this Grand Vin.


FOOD PAIRING AND SERVING

The character of this 2016 vintage wine will come to the fore when served as an aperitif. It will also perfectly match hot or cold shellfish and poultry, such as duck breast, cooked in a sauce.



Best served between 10 and 12°C.

This wine has a very good cellar ageing potential.



 Available formats: Bottle

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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.

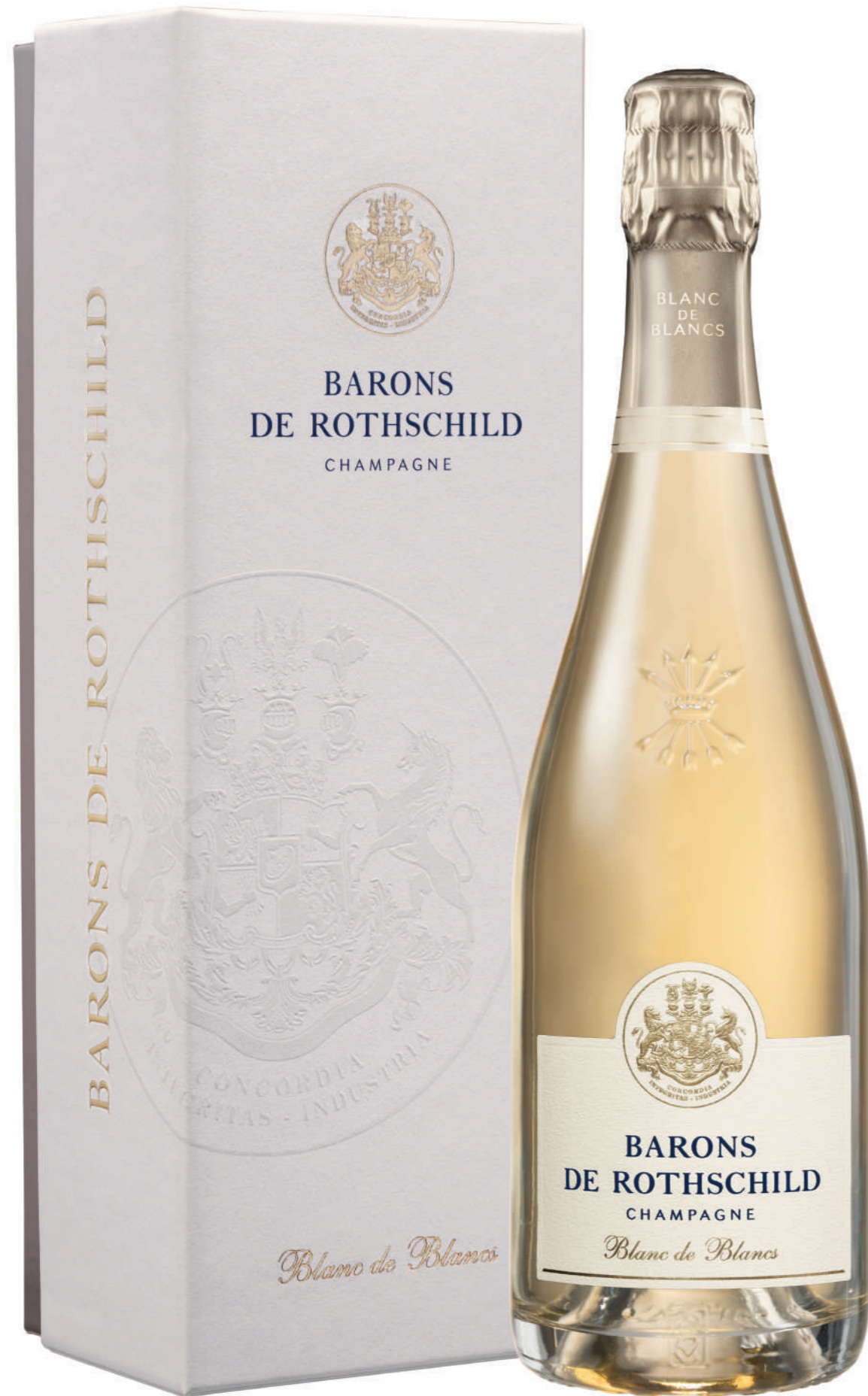


 Available formats: Bottle | Magnum

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BLANC DE BLANCS

*The House's signature cuvée,
the brilliance of the great Côte des Blancs terroirs*



BLEND & TERROIRS

100 % Chardonnay

100% Grands and Premiers crus: mainly from Avize, Le Mesnil-sur-Oger and Oger
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 h temperature-controlled stainless-steel vats, malolactic fermentation

Long ageing on the fine lees for 6 to 7 months

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

Ageing on the lees: **3.5 years minimum**

After disgorgement rest: **6 months minimum**

TASTING

The finesse of Chardonnay combined with the aromatic richness of the Grands Terroirs of the Côte des Blancs reveals a wine of perfect harmony:

Eyes: crystal-clear appearance with a fine bead of delicate bubbles.

Nose: immediately intense on the nose, with an exotic character at first, releasing notes of citrus and dried fruit. The wine then opens up revealing a second brioche and buttery nose with notes of pastry and roasted almonds.

Palate: the wine is clean and lemony on entry, showing great length and verticality, then opens up with notes of roasting and spices before revealing a warm, slightly saline character on the finish

FOOD PAIRING & SERVING

It is a perfect accompaniment to seafood or lobster with a dash of lemon or grilled sea bass with dill. These dishes will bring out the champagne's saline and mineral character. For dessert, it will pair perfectly with a tangy lemon tart.

Recommended serving temperature: around 10°C.



Available formats: Bottle | Magnum | Jeroboam | Methuselah

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BARONS
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RARE COLLECTION *Blanc de Blancs* 2013

The quintessence of the Barons de Rothschild style. The tiny production receives the same meticulous care as that lavished on the Rothschild Family's most prestigious Grands Vins.

THE 2013 VINTAGE

The 2013 vintage was characterised by a long, cold winter followed by very cool weather up until the end of June. Fortunately, the high summer temperatures enabled the fruit to ripen fully and gave us exceptional concentration. The harvest was later than usual and took place in early October in some rainy autumnal weather. We harvested outstanding Chardonnays and Pinot Noirs in our Grand Crus which enabled us to craft this Grand Vin de Champagne.

BLEND & TERROIRS

100 % Chardonnay

4 Grands Crus exclusively from the Côte des Blancs: Avize, Cramant, Oger, Le Mesnil-sur-Oger

PRODUCTION

Exclusive use of the *cuvée*

Vinification by individual plot in small 20hl stainless steel vats with a small proportion in barrels

Long ageing on the fine lees in small vats with regular *bâtonnage* (stirring of the lees) for 9 months

Cellar-ageing on the lees: **8 years minimum**

Dosage: **extra brut, 5 g/l**

Rest after disgorgement: **12 months minimum**

2013 vintage production: 9,600 bottles, 1,200 magnums

TASTING NOTES

Well-honed and enticing

Appearance: pale golden hue with crystal clear tints.

Nose: fresh and mineral aromatic profile, characteristic of our Chardonnays from a cold vintage. Notes of citrus intertwine elegantly with touches of dried apricots and toasted brioche. The finish is precise, well-honed and underpinned by more saline and iodised notes.

Palate: direct and mineral on entry with lemony, zesty notes combined with incredible length. Touches of spice, white pepper and saffron give way to a more saline finish, characteristic of the Rothschild Rare Collection *cuvées*.

PAIRING & SERVING

This exceptional champagne offers endless possibilities for gastronomic pairings and is particularly well suited to more delicately flavoured dishes. It is the ideal match for squid in a lemon sauce served with fresh garden vegetables, a delicately spiced chicken supreme or a veal medallion with morel mushrooms.

Best served between 10 and 12°C.

This wine has very good cellar-ageing potential.



Available formats: Bottle | Magnum | Jeroboam | Methuselah

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BARONS DE ROTHSCHILD

CHAMPAGNE

RARE COLLECTION *Rosé* 2013

*A unique combination of 4 Chardonnay Grands Crus
and a small proportion of red wine from an exceptional year.*

THE 2013 VINTAGE

The 2013 vintage was characterised by a long, cold winter followed by very cool weather up until the end of June. Fortunately, the high summer temperatures enabled the fruit to ripen fully and gave us exceptional concentration. The harvest was later than usual and took place in early October in some rainy autumnal weather. We harvested outstanding Chardonnays and Pinot Noirs in our Grand Crus which enabled us to craft this Grand Vin de Champagne.

BLEND & TERROIRS

92% Chardonnay - 8% Pinot Noir red wine

100% Grands and Premiers Crus: Avize, Oger, Le Mesnil-sur-Oger Cramant for the Chardonnay; Verzenay, Vertus for the Pinot Noir

PRODUCTION

Exclusive use of the *cuvée*

Vinification by individual plot in small 20hl stainless steel vats with a small proportion in barrels

Vinification of the Pinot Noir as a red wine in our dedicated vatroom

Long ageing on the fine lees in small vats with regular *bâtonnage* (stirring of the lees) for 9 months

Cellar-ageing on the lees: **8 years minimum**

Dosage: **extra brut, 4 g/l**

Rest after disgorgement: **12 months minimum**

2013 vintage production: 2,450 bottles, 290 magnums

TASTING NOTES

Long-lasting and bright

Appearance: bright, copper-coloured hue with fine bubbles.

Nose: the finesse of the Chardonnay combines with the strength and structure of the Pinot Noir. Notes of apricot and blood orange evolve towards more spicy notes complemented by a touch of vanilla imparted by the partial oak barrel vinification.

Palate: rich and direct on entry to the palate which is structured by notes of citrus and fresh fruit. Lemon, grapefruit and blood orange intertwine with more spicy notes, reminiscent of those found on the nose. The bright, long-lasting aromas on the finish are accompanied by saline notes and fine bitters, which give the wine precision and length.

PAIRING & SERVING

This *cuvée* pairs perfectly with lobster in a red wine sauce or duck breast. Its structure also makes it well suited to more spicy dishes such as those found in Asian or Oriental cuisine.

Best served between 10 and 12°C.

This wine has very good cellar-ageing potential.



Available formats: Bottle & Magnum

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