



CHAMPAGNE
BARONS DE ROTHSCHILD
P R O D U C E O F F R A N C E





250 YEARS OF HISTORY AND PASSION TO CREATE AN EXCEPTIONAL MASTERWORK!

Driven for over two centuries by the understanding that in unity there is strength and by passion for business, the family embodies the meaning of quality and lifestyle. Today the Rothschild family is pleased to share its values of excellence, taste and conviviality, expressed with sparkle and savour in Barons de Rothschild Champagne.



CHÂTEAU
LAFITE ROTHSCHILD



CHÂTEAU
MOUTON ROTHSCHILD



CHÂTEAU CLARKE
EDMOND DE ROTHSCHILD

EXCELLENCE, A FAMILY TRADITION

The three branches of the Rothschild family have given rise to ambition to attain major accomplishments, as each branch has always done in its respective field. For Barons de Rothschild Champagne, this means combining the very best terroirs with Rothschild expertise for the sole purpose of producing excellent Champagne. Drawing from their experience in the world of wine, the Barons de Rothschild once again attain excellence.

Barons de Rothschild Champagne creates a new and illustrious reference in the prestigious world of Champagne. The three branches of the Rothschild family have joined forces with traditional Champagne-making families who have been crafting exceptional Champagnes for generations. This unusual alliance ensures the finest of products. Shared expertise is the source of high quality work and respect of the purest tradition.





Judicious blending, exquisite balance,
fabulous finesse



BRUT

Every Barons de Rothschild Champagne has exceptional characteristics that make each unique and great. The Barons de Rothschild Brut is aerial Champagne that is rich and complex. The blend uses three to four-year old Chardonnays and Pinots Noirs from the best land in Champagne.

This subtle blend produces a wine with fabulously fine bubbles, elegant golden colour and fine, delicate nuances of white fruit. Low dosage and at least six months' time after disgorging gives this Champagne beautifully balanced structure on the palate that is highly appreciated when served as the aperitif or throughout the meal.

The Art of Blending

This cuvée is a complex blend of 60% Chardonnay primarily from the Côte des Blancs Grands crus and Premiers crus; and 40% Pinot Noir primarily from Verzenay, Ay, Mareuil-sur-Ay, and Ambonnay...

Reserve wines are used for up to 40% of the blend, an exceptional sign of quality and regularity over time.

The Art of Tasting

Eyes: pale gold glints mingling with very fine bubbles which produce abundant, persistent frothiness.

Nose: this cuvée gives off aromas of pear, almonds and fresh hazelnuts which mingle with notes of white flowers and light accents of brioche.

Palate: straightforward, lively attack which gives way to roundness and contained power. Excellent ageing potential in traditional cellars.

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.





A carefully balanced blend,
for a highly sophisticated Champagne



92/100
JAMES SUCKLING.COM

15/20
Gault & Millau
l'expert gourmand

16/20
bettane + desseauve

EXTRA BRUT

Barons de Rothschild Extra Brut is a rich and aerial wine. The blend uses three to four-year old Chardonnays and Pinots Noirs from the best land in Champagne. This Champagne, dosed at only 1.5 grams and kept 9 to 12 months after disgorging, offers beautifully balanced structure on the palate that is highly appreciated when served as the aperitif or throughout the meal.

The Art of Blending

This cuvée is crafted from 60% Chardonnay primarily from la Côte des Blancs Grands crus and Premiers crus and 40% Pinot Noir primarily from Verzenay, Ay, Mareuil-sur-Ay, Ambonnay...

Reserve wines are used for up to 40% of the blend, an exceptional sign of quality and regularity over time.

The Art of Tasting

Eyes: Exceptionally limpid golden yellow robe streaked with fine strands of bubbles, abundant persistent frothiness.

Nose: Crystalline and mineral, this cuvée gives up aromas of yellow fruit delicately mingling with light toasted and brioche notes.

Palate: Lively attack, very pure, underlying silkiness and refreshing sensations.

Wine and food pairing

Barons de Rothschild Extra-Brut Champagne is complex and for every moment. Ideal as aperitif as well as during a meal. It pairs with oysters, a lobsters carpaccio, lightly seared scallops or sushis. Then savour the cuvée with a medaillon of veal accompanied by white truffles fresh pasta. Finally, the cuvée will well go with an ageless parmesan and some lemon appetizers as dessert.





All the purity and brilliance of Chardonnay
sublimate this outstanding Champagne



91/100
JAMES SUCKLING.COM

15,5/20
Gault & Millau
Expert gourmet

16/20
bettane + desseauve

91/100
Wine Spectator

BLANC DE BLANCS

Every Barons de Rothschild Champagne has exceptional characteristics that make each Champagne unique and great. The celebrated finesse in the Barons de Rothschild Blanc de Blancs comes from the blend of the greatest Chardonnay grapes in Champagne after at least four years of cellars ageing.

Inimitable brilliance, delicate bubbles, luminous golden glints, the Barons de Rothschild Blanc de Blancs reveals notes of fresh fruit and ripe citrus. The very low dosage and long ageing after disgorging (6 to 9 months) enhance its innate quality.

The Chardonnay develops its inherent authenticity and purity, for full appreciation for every occasion and at any time throughout the day.

The Art of Blending

The exclusively Chardonnay cuvée is crafted from the primary Côte des Blancs crus: Avize, Cramant, Mesnil-sur-Oger, Oger. Reserve wines are used for a minimum of 40% of the blend. The exceptional expertise of the Barons de Rothschild house is a strong asset which enables composing a consistent blend year after year.

The Art of Tasting

Eyes: The Blanc de Blancs is distinguished by its crystalline pale yellow robe which brings to light the fine frothiness and persistent strands of delicate bubbles.

Nose: The Chardonnay is extremely distinctive in this cuvée with intense aromas of rare purity. Dominant notes of citrus mingle with aromatic hints of fresh almond and dried fruits.

Palate: Very precise and clear attack followed by silky freshness upheld by notes of citrus and white fruit. Creamy sensation of finely chiselled bubbles combines with persistent, distinguished mineral sweetness.

Wine and food pairing

This great Champagne is appropriate before dinner at any time of year, but it pairs especially well with seafood platters in the summer. The Blanc de Blancs is the perfect accompaniment for a lobster soufflé, a carpaccio of scallops or shellfish with a light citrus dressing. Enjoy the cuvée with your main course, pairing it with grilled sea bass dressed with dill, then with a lemon tart for dessert.





Exciting marriage of Chardonnay and unique, enigmatic Pinot Noir



90/100
JAMES SUCKLING.COM

15/20
Gault & Millau
l'expert gourmand

91/100
Stephen Tanzer's
INTERNATIONAL WINE CELLAR

91/100
Wine Spectator

ROSÉ

Barons de Rothschild Champagne Rosé asserts gorgeous finesse. The Champagne Rosé is blended from the greatest Chardonnay grapes from Champagne and the very best Pinots Noirs made into red wines, after a minimum of three years cellar-ageing. The high proportion of Chardonnay contributes all the finesse and vivaciousness of very great Rosé. The Pinot Noir offers delicate, harmonious complexity that charms all five senses. The Champagne, brilliant with tints of pale pink, aromas of citrus and red berry notes, delights the most demanding palates. The very low dosage and careful ageing after disgorging (3 months) endow this Champagne Rosé with maturity where Chardonnay and Pinot Noir can develop all their authenticity and purity, for full appreciation at every occasion and any time of the day.

The Art of Blending

Barons de Rothschild Champagne Rosé results from experienced blending of 85% Chardonnay primarily from the Côte des Blancs crus (Avize, Cramant, Mesnil-sur-Oger, Oger...) and 15% Pinot Noir from the Montagne de Reims, 7 to 12% of which has been delicately vinified in red. Reserve wines are used for a minimum of 40% of the blend. The exceptional

expertise of the Barons de Rothschild house is a strong asset which enables composing a consistent blend year after year.

The Art of Tasting

Eyes: Very fine strands of bubbles, fine, sustained frothiness, lovely pale pink robe with slightly salmon tints.

Nose: Fine, subtle springtime aromas, with scents of rose petal, wild strawberries and a hint of lemon peel.

Palate: Fresh, highly concise attack followed by silky mellowness with very light raspberry. Deliciously rich balance and lingering finish.

Wine and food pairing

Barons de Rothschild Rosé Champagne is ideal as an apéritif, or as an accompaniment to feats of culinary daring. It pairs extremely well with sushi, sashimi or red tuna tartare.

Then serve it with truffled veal or lightly-cooked lamb with a cranberry sauce. Then for dessert, a red berry soup or fresh strawberries will bring out this Champagne's tasty aromas.





Result of a selection of Chardonnay and Pinot Noir grapes in the Grands Crus of the Côte des Blancs



MILLÉSIMÉ 2010

The art of the millésime 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.





In the respect of the house style, this millésime symbolizes the elegance of an exceptional year for Chardonnay



BLANC DE BLANCS - VINTAGE 2008

The harvest 2008:

The Blanc de Blancs Barons de Rothschild Vintage 2008 is the result of a generous year that produced a harvest of remarkable quality. The cold weather made a particular impression on this year 2008 in Champagne, starting in October and all through December, with temperatures falling below -10°C. After a long winter, the spring brought mild weather as well as steady rains; then in June a radiant sun hinted at beautiful blossoms, followed by a hot and dry July. The beginning of August was accompanied by exceptionally cool and rainy days, followed by a providential sun which covered the entire Champagne region all through mid-September - the harvest period - favouring an ideal maturity worthy of the greatest vintages.

The Blanc de Blancs Barons de Rothschild Vintage 2008 affirms its finesse thanks to its blend of the finest Chardonnays of Grand Crus villages from the Côte des Blancs: Avize, Cramant, Mesnil-sur-Oger, Oger, etc.

A perfect combination that gives this vintage all of its subtlety, thanks to over eight years of ageing in the cellars. This process allows it to achieve a perfect harmony. This wine is dosed with a small amount of liquor skilfully prepared by the Cellar Master, and is aged for a long period after disgorging (a minimum of 12 months) to produce its characteristic maturity and richness, and enable the full expression of the Chardonnay, a grape variety emblematic of the House's refined and bold style.

Tasting notes:

The full beauty of this millésime is expressed in its gleaming, silky robe, a legacy of the Chardonnay that reveals a freshness and generosity seldom seen. Boasting an inimitable sparkle and a persistent cordon of delicate bubbles accompanied by crystalline gold tints, it reveals exotic fruit aromas, crowned with a pinch of white peach, and followed by grilled notes and hints of brioche. The palate enjoys a precise, distinct attack, with a distinguished mineral softness leading to a slightly lemony and zesty finale. The minerality, the chalk and a slight pinch of ash transport us to the lands of these great wines. The overall harmony of this Vintage 2008 is perfectly well-balanced, it is a gourmet wine, a champagne to be shared.

Wine and food pairing:

This great wine of Champagne sublimates every moment of high gastronomy and highlights the most refined dishes for a sumptuous gustatory agreement. It will be a perfect accompaniment with a carpaccio of shellfish marinated with lemon caviar, a poached turbot fillet cooked in court bouillon with vegetables and truffles as well as a citrus langoustine tartare. To increase its freshness and its effervescence, it is stunning with a fowl supreme, risotto with foie gras or veal medallion cooked with morels. For dessert, ice-cream flavoured with almonds, strawberry coulis and pistachio biscuits.





PREMIUM GIFT BOXES

Description: Premium gift box / Bottle & Magnum

Quality: Champagne Barons de Rothschild

Rosé, Brut, Blanc de Blancs



COFFRETS COLLECTION

The Barons de Rothschild cuvées, made in full respect of tradition from the very best Chardonnay and Pinot Noir grapes, are presented in elegant, distinguished gift boxes. Barons de Rothschild Champagnes also come in Magnum, Jeroboam and Methuselah sizes.



ROMANTIC DELUXE GIFT BOX

Description:

Gift box 1 bottle and 2 glasses

Quality: Champagne Barons de Rothschild

Brut, Blanc de Blancs, Rosé

DISCOVERING GIFT BOX

Description:

Degustation box's, 3 bottles

Quality: Champagne Barons de Rothschild

Brut, Blanc de Blancs, Rosé



VINTAGE 2008

Description:

Luxury boxes 1, 3 or 6 bottles

Quality: Champagne Barons de Rothschild

Vintage 2008





WOODEN CASES COLLECTION



Description: Wooden case for Magnum - 150 cl
Quality: Champagne Barons de Rothschild
Brut, Rosé, Blanc de Blancs



Description: Wooden case for Jeroboam - Mathusalem
Quality: Champagne Barons de Rothschild
Brut, Blanc de Blancs



Description: Wooden case 3 or 6 bottles
Quality: Champagne Barons de Rothschild
Vintage 2008

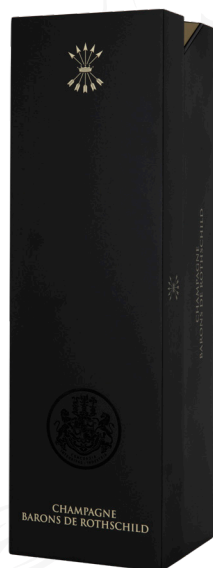




LUXURY BOX COLLECTION

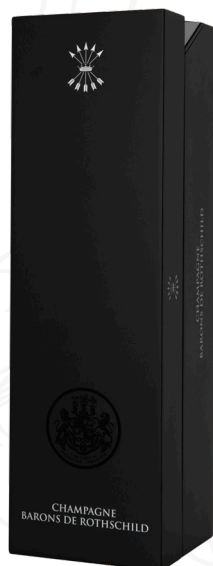
The Barons de Rothschild vintages presented in their Luxe large format boxes.





Description: Luxury case for Jeroboam - Mathusalem

Quality: Champagne Barons de Rothschild Brut



Description: Luxury case for Jeroboam - Mathusalem

Quality: Champagne Barons de Rothschild Blanc de Blancs





BRUT



CHAMPAGNE BARONS DE ROTHSCHILD

PRODUCE OF FRANCE

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