



GRAPE-TO-GLASS

wines worth sharing

Champagne Barons de Rothschild Brut NV

Grape Varietals: 60% Chardonnay & 40% Pinot Noir

Winery / Cellars: Reims - France

Chef de Cave: Guillaume Lete

In 2005 Champagne Barons de Rothschild was established in Reims - France, where three branches of the Rothschild Family united around a singular ambition to craft an exceptional Champagne. Today represented by Baron Philippe Sereys de Rothschild (Château Mouton Rothschild), Ariane de Rothschild (Château Clarke - and the Edmond de Rothschild Group), and Baron Eric and his daughter Saskia (Château Lafite Rothschild) - all joining forces, for the first time in their history, in the creation of a common estate.

Chardonnay is the pillar of their expressions, representing more than 70% across all wines, with no less than 50-60% and up to 100% in their special cuvées. Talking with Guillaume, you will hear him describe how everything; starting in the vineyards all leads to achieving the ultimate in elegance, the primary objective with each wine.

This Brut NV has a commanding presence across the palate. The cuvée uses 3-4 year old Chardonnay and Pinot Noir for the reserve wine component, which makes up around 40% of the final blend. 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. The cuvée was aged on lees for 4 years before disgorgement.

A charming aroma of mixed apples, nashi pear, almonds, jasmin and light accent of biscotti. A focused palate displaying that energy riding along a stream of fine beading, lifting to your taste-buds a citrus lined mineral seam, with outbursts of crisp apple, pear, quince, white peach and a deft note of lightly toasted biscotti. The palate has an engaging charm with the dominance of the Chardonnay giving definition and the Pinot Noir offering added structure and breath to the flavour profile. Even with 4 years on lees, it has an upbeat nature and an astute focus on its well-defined layers, persistent mousse and low dosage signing off with a clean dry finish. *Treat yourself - this wine is definitely worth sharing.*

This Barons de Rothschild Brut NV has 12% Alc./vol. Dosage of 6g/L of sugar. Chill gently and serve in a generous flute or aromatic wine glass at 8°- 10°C.

Cellaring Potential:

Drinking perfectly well this season; and will hold well for another 4 - 5 years.

Food Pairing Suggestions:

Perfect wine as an aperitif, plus as a complement to a fresh shellfish, crayfish & lobster, grilled fish, lemon chicken risotto, mixed vegetarian cuisine or simply at any time shared with friend & family - *enjoy.*

A commanding Brut NV Champagne - with an engaging elegance.

