



BLANC DE BLANCS



CHAMPAGNE
BARONS DE ROTHSCHILD
PRODUCE OF FRANCE

A PARAGON OF BALANCE, IN WHICH THE SPARKLE OF CHARDONNAY MAKES THIS CHAMPAGNE EXCEPTIONAL



Each Barons de Rothschild champagne has the exceptional characteristics of a great champagne. Barons de Rothschild's Blanc de Blancs shows all the finesse of a blend of Champagne's greatest Chardonnays after at least three years of cellar aging. Inimitably radiant, with delicate, gold-shimmering bubbles, its nose offers fresh fruit and ripe citrus notes.

This wine owes its maturity to its low sugar level (dosage) and its long aging after disgorgement (6 to 9 months).

Here, the Chardonnay reveals its authenticity, its purity, appropriate for any occasion.

• THE ART OF BARONS DE ROTHSCHILD BLANC DE BLANCS CHAMPAGNE

This pure, delicate, complex cuvée embodies the essence of the de Rothschild Family's winemaking values: perfection, constancy, and a spirit of excellence and refinement, all given the utmost of care. In this wine, Chardonnay, the emblem of Maison Barons de Rothschild, is the signature of the refined, daring style of the de Rothschild Family's passion for this Champagne varietal.

• THE ART OF BLENDING:

This 100% Chardonnay cuvée is made using the Côte des Blancs signature crus: Avize, Cramant, Mesnil-sur-Oger, Oger and Vertus. The blend contains 40% reserve wine, emblematic of the Maison Barons de Rothschild's exceptional savoir-faire, since each year it recreates a consistent blend.



• THE ART OF TASTING:

Appearance: The Blanc de Blancs displays a crystalline golden-yellow colour that produces a fine foam and a continuous thread of delicate bubbles.

Aroma: Chardonnay stands out in this cuvée, which offers rare levels of purity and intensity. The nose is dominated by citrus, which blends with the aromatic hints of fresh almonds and dried fruit.

Palate: The first impression is clean and precise, followed by a silky freshness kept aloft by citrus and white fruit notes. The creamy sensation of its fine, chiselled bubbles is paired with a persistent, distinguished mineral softness.

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• 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.

