

BARONS  
DE ROTHSCHILD  
CHAMPAGNE

# 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 | Methuseloh