

BARONS DE ROTHSCHILD

CHAMPAGNE

RARE COLLECTION *Blanc de Blancs* 2014

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 2014 VINTAGE

With a mild, wet winter followed by a very dry spring, 2014 proved to be a year full of surprises and contrasting weather conditions. Following a summer characterised by copious rain and cooler temperatures, the belated onset of warm weather in September played a pivotal role in enabling the grape to complete their ripening. Although the quantity of grapes harvested was small, the 2014 vintage showed exceptional concentration and finesse.

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, 4 g/l**

Rest after disgorgement: **12 months minimum**

2014 vintage production: 13,000 bottles, 2,000 magnums

TASTING NOTES

Appearance: pale golden hue with crystal clear tints.

Nose: the enchanting freshness of the apricot and nectarine aromas gradually gives way to a beautiful chalky minerality. Notes of toasted almond, lightly toasted bread and praline add to the complexity of this seductive nose.

Palate: a fresh, full-bodied attack, supported by a saline minerality, opens up to aromas of nectarine and preserved lemon. The characteristic texture of this cuvée lasts a long time on the palate, with a spicy, roasted finish.

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

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