

BARONS
DE ROTHSCHILD
CHAMPAGNE

CONCORDIA BRUT

*A very fine blended wine based on a majority of Chardonnay
The Rothschild Family's take on the great Champagne tradition*



BLEND & TERROIRS

60% Chardonnay - 40% Pinot Noir

40% of reserve wines, the majority of which are kept in our *réserve perpétuelle* (solera)

Over 85% Grands and Premiers crus mainly Avize, Le Mesnil-sur-Oger, Oger, Vertus and Trépail for the Chardonnay; Aÿ, Verzenay, Ambonnay and Avenay for the Pinot Noir

PRODUCTION

Exclusive use of the cuvée (first press)

Alcoholic fermentation in 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 breadth and depth of this wine are a testament to the high proportion and exceptional quality of the reserve wines that have gone into the blend.

Eyes: bright, clear, pale gold tints woven with very fine bubbles.

Nose: the freshness of the Chardonnay, aromas of white flesh fruit such as pears and nectarines, ethereal touches of peony expressed by the Pinot Noir.

On the second nose: a spicier range, complexity with aromas of dried apricots and almonds.

Palate: roundness and generosity accompany a lovely verticality. Crisp nectarine, notes of honey, saffron and pepper nicely set off by lovely bitters on the finish.

FOOD PAIRING & SERVING

Ideal as an aperitif or enjoyed throughout a meal with dishes such as gently fried sea scallops, shellfish or rockfish. You can also pair it with a risotto, fine white meat or a farmhouse Brie de Meaux cheese.

Recommended serving temperature: 8-10°C



Available formats: 1/2-Bottle | Bottle | Magnum | Jeroboam | Methuselab

champagne-bdr.com

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DRINK RESPONSIBLY