



CHAMPAGNE
BARONS DE ROTHSCHILD
PRODUCE OF FRANCE





250 YEARS OF HISTORY AND PASSION TO CREATE AN EXCEPTIONAL MASTERWORK!

Driven for over two centuries by the understanding that in unity there is strength and by passion for business, the family embodies the meaning of quality and lifestyle. Today the Rothschild family is pleased to share its values of excellence, taste and conviviality, expressed with sparkle and savour in Barons de Rothschild Champagne.



CHÂTEAU
LAFITE ROTHSCHILD



CHÂTEAU
MOUTON ROTHSCHILD



CHÂTEAU CLARKE
EDMOND DE ROTHSCHILD

EXCELLENCE, A FAMILY TRADITION

The three branches of the Rothschild family have given rise to ambition to attain major accomplishments, as each branch has always done in its respective field. For Barons de Rothschild Champagne, this means combining the very best terroirs with Rothschild expertise for the sole purpose of producing excellent Champagne. Drawing from their experience in the world of wine, the Barons de Rothschild once again attain excellence.

Barons de Rothschild Champagne creates a new and illustrious reference in the prestigious world of Champagne. The three branches of the Rothschild family have joined forces with traditional Champagne-making families who have been crafting exceptional Champagnes for generations. This unusual alliance ensures the finest of products. Shared expertise is the source of high quality work and respect of the purest tradition.



Judicious blending, exquisite balance,
fabulous finesse



15,5/20
Gault&Millau
L'expert gastronomique

16/20
bettane+desseauve

92/100
Wine Spectator

BRUT

Every Barons de Rothschild Champagne has exceptional characteristics that make each unique and great. The Barons de Rothschild Brut is aerial Champagne that is rich and complex. The blend uses three to four-year old Chardonnays and Pinots Noirs from the best land in Champagne.

This subtle blend produces a wine with fabulously fine bubbles, elegant golden colour and fine, delicate nuances of white fruit. Low dosage and at least six months' time after disgorging gives this Champagne beautifully balanced structure on the palate that is highly appreciated when served as the aperitif or throughout the meal.

The Art of Blending

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...

Reserve wines are used for up to 40% of the blend, an exceptional sign of quality and regularity over time.

The Art of Tasting

Eyes: pale gold glints mingling with very fine bubbles which produce abundant, persistent frothiness.

Nose: this cuvée gives off aromas of pear, almonds and fresh hazelnuts which mingle with notes of white flowers and light accents of brioche.

Palate: straightforward, lively attack which gives way to roundness and contained power. Excellent ageing potential in traditional cellars.

Wine and food pairing

Barons de Rothschild Brut Champagne is a complex wine for all moments, ideal as an aperitif or with a Champagne meal. It pairs with light dishes, lightly seared scallops, shellfish and rockfish. Then savour the cuvée with a risotto, a chicken dish or another white meat. End your meal with cheese, a farm-fresh Brie de Meaux or Chaource.





Exciting marriage of Chardonnay and unique, enigmatic Pinot Noir



15/20
Gault&Millau
L'expert gourmand

91/100
Stephen Tanzer's
INTERNATIONAL WINE CELLAR

91/100
Wine Spectator

ROSÉ

Barons de Rothschild Champagne Rosé asserts gorgeous finesse. The Champagne Rosé is blended from the greatest Chardonnay grapes from Champagne and the very best Pinots Noirs made into red wines, after a minimum of three years cellar-ageing. The high proportion of Chardonnay contributes all the finesse and vivaciousness of very great Rosé. The Pinot Noir offers delicate, harmonious complexity that charms all five senses. The Champagne, brilliant with tints of pale pink, aromas of citrus and red berry notes, delights the most demanding palates. The very low dosage and careful ageing after disgorging (3 months) endow this Champagne Rosé with maturity where Chardonnay and Pinot Noir can develop all their authenticity and purity, for full appreciation at every occasion and any time of the day.

The Art of Blending

Barons de Rothschild Champagne Rosé results from experienced blending of 85% Chardonnay primarily from the Côte des Blancs crus (Avize, Cramant, Mesnil-sur-Oger, Oger...) and 15% Pinot Noir from the Montagne de Reims, 7 to 12% of which has been delicately vinified in red. Reserve wines are used for a minimum of 40% of the blend. The exceptional

expertise of the Barons de Rothschild house is a strong asset which enables composing a consistent blend year after year.

The Art of Tasting

Eyes: Very fine strands of bubbles, fine, sustained frothiness, lovely pale pink robe with slightly salmon tints.

Nose: Fine, subtle springtime aromas, with scents of rose petal, wild strawberries and a hint of lemon peel.

Palate: Fresh, highly concise attack followed by silky mellowness with very light raspberry. Deliciously rich balance and lingering finish.

Wine and food pairing

Barons de Rothschild Rosé Champagne is ideal as an apéritif, or as an accompaniment to feasts of culinary daring. It pairs extremely well with sushi, sashimi or red tuna tartare.

Then serve it with truffled veal or lightly-cooked lamb with a cranberry sauce. Then for dessert, a red berry soup or fresh strawberries will bring out this Champagne's tasty aromas.





All the purity and brilliance of Chardonnay
sublime this outstanding Champagne



15,5/20
Gault+Millau
l'expert gastronomique

16/20
bettane+desseauve

91/100
Wine Spectator

BLANC DE BLANCS

Every Barons de Rothschild Champagne has exceptional characteristics that make each Champagne unique and great. The celebrated finesse in the Barons de Rothschild Blanc de Blancs comes from the blend of the greatest Chardonnay grapes in Champagne after at least four years of cellars ageing.

Inimitable brilliance, delicate bubbles, luminous golden glints, the Barons de Rothschild Blanc de Blancs reveals notes of fresh fruit and ripe citrus. The very low dosage and long ageing after disgorging (6 to 9 months) enhance its innate quality.

The Chardonnay develops its inherent authenticity and purity, for full appreciation for every occasion and at any time throughout the day.

The Art of Blending

The exclusively Chardonnay cuvée is crafted from the primary Côte des Blancs crus: Avize, Cramant, Mesnil-sur-Oger, Oger. Reserve wines are used for a minimum of 40% of the blend. The exceptional expertise of the Barons de Rothschild house is a strong asset which enables composing a consistent blend year after year.

The Art of Tasting

Eyes: The Blanc de Blancs is distinguished by its crystalline pale yellow robe which brings to light the fine frothiness and persistent strands of delicate bubbles.

Nose: The Chardonnay is extremely distinctive in this cuvée with intense aromas of rare purity. Dominant notes of citrus mingle with aromatic hints of fresh almond and dried fruits.

Palate: Very precise and clear attack followed by silky freshness upheld by notes of citrus and white fruit. Creamy sensation of finely chiselled bubbles combines with persistent, distinguished mineral sweetness.

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.



A carefully balanced blend,
for a highly sophisticated Champagne



15/20
Gault&Millau
l'expert gourmand

16/20
bettane+desseauve

EXTRA BRUT

Barons de Rothschild Extra Brut is a rich and aerial wine. The blend uses three to four-year old Chardonnays and Pinots Noirs from the best land in Champagne. This Champagne, dosed at only 3 grams and kept 9 to 12 months after disgorging, offers beautifully balanced structure on the palate that is highly appreciated when served as the aperitif or throughout the meal.

The Art of Blending

This cuvée is crafted from 60% Chardonnay primarily from la Côte des Blancs Grands crus and Premiers crus and 40% Pinot Noir primarily from Verzenay, Ay, Mareuil-sur-Ay, Ambonnay...

Reserve wines are used for up to 40% of the blend, an exceptional sign of quality and regularity over time.

The Art of Tasting

Eyes: Exceptionally limpid golden yellow robe streaked with fine strands of bubbles, abundant persistent frothiness.





Hallmark of the savoir-faire of the House, this exceptional millésime symbolizes rarity and absolute elegance



"The Vintage 2006, a different Champagne, in the universe of the excellence, with the Rothschild patina as the only ones know how to make" Serena Sutcliffe, MW, June 2015

VINTAGE 2006

2006 Harvest

The Blanc de Blancs Vintage 2006 Barons de Rothschild is the result of an eventful year which, despite a few climate incidents, produced a grape harvest of remarkable quality and flavour. The winter was very cold and dry from November onwards, followed by a mild spring with a few late frosts in April. Then, for a few long weeks, the rain engorged the soil, which enabled the vineyard to withstand the high temperatures of the July heatwave. August saw exceptionally cool, rainy days, followed by a fortuitous Indian summer that lasted throughout the grape harvest. From the very first tastings, the Chardonnays reveal an astonishing intensity and a subtlety seldom seen. Classified Grand Millésime year, the 2006 harvest has allowed to fully express the potential of the vineyards, enhanced by the painstaking care lavished of the Maison Barons de Rothschild.

Tasting notes

The Blanc de Blancs Vintage 2006 expresses its full beauty in its gleaming, silky robe, a legacy of the Chardonnay that reveals freshness and

generosity. Boasting an inimitable sparkle and a persistent cordon of delicate bubbles accompanied by crystalline gold tints, it reveals pear and dried fruit aromas in the nose. The attack in the mouth is precise and clear, with a distinguished mineral smoothness and citrus and white peach notes. The fruit is in evidence throughout and signs off a final where fresh almond notes blend with light brioche accents.

Wine and food pairing

This great wine of Champagne sublimes every moment of high gastronomy and highlights the most refined dishes for a sumptuous gustatory agreement. It will be a perfect accompaniment with a carpaccio of shellfish marinated with lemon caviar, a poached turbot fillet cooked in court bouillon with vegetables and truffles as well as a citrus langoustine tartare. To increase its freshness and its effervescence, it is stunning with a fowl supreme, risotto with foie gras or sweetbreads cooked with morels. For dessert, ice-cream flavoured with almonds, strawberry coulis and pistachio biscuits.





PREMIUM GIFT BOXES

Description: Premium gift box / Bottle & Magnum
Quality: Champagne Barons de Rothschild
 Rosé, Brut, Blanc de Blancs

COFFRETS COLLECTION

The Barons de Rothschild cuvées, made in full respect of tradition from the very best Chardonnay and Pinot Noir grapes, are presented in elegant, distinguished gift boxes. Barons de Rothschild Champagnes also come in Magnum, Jeroboam and Methuselah sizes.



ROMANTIC DELUXE GIFT BOX

Description:

Gift box 1 bottle and 2 glasses

Quality: Champagne Barons de Rothschild
 Brut, Blanc de Blancs, Rosé



DISCOVERING GIFT BOX

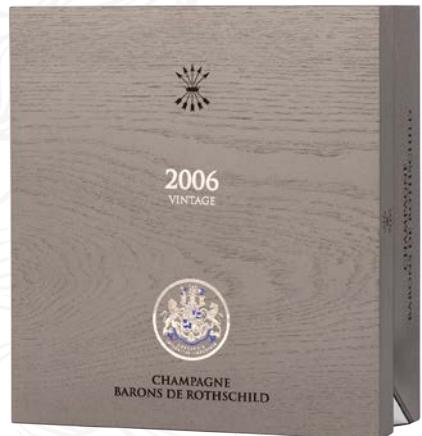
Description:

Degustation boxe's, 3 bottles

Quality: Champagne Barons de Rothschild
 Brut, Blanc de Blancs, Rosé



2006
VINTAGE



VINTAGE 2006

Description:
 Luxury boxes 1, 3 or 6 bottles
Quality: Champagne Barons de Rothschild
 Vintage 2006



WOODEN CASES COLLECTION



Description: Wooden case - 75 cl
Quality: Champagne Barons de Rothschild Extra Brut



Description: Wooden case for Magnum - 150 cl
Quality: Champagne Barons de Rothschild Brut, Rosé, Blanc de Blancs



Description: Wooden case for Jeroboam - Mathusalem
Quality: Champagne Barons de Rothschild Brut, Blanc de Blancs



Description: Wooden case 3 or 6 bottles
Quality: Champagne Barons de Rothschild Vintage 2006





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