



CHAMPAGNE BARONS DE ROTHSCHILD

EXTRA BRUT

*The purest expression of the great Champagne terroirs
by the Rothschild Family*



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: **very low, 1.5 g/l**

Ageing on the lees: **4 years minimum**

After disgorgement rest: **1 year minimum**

TASTING

A perfect example of balance, this wine with its minimalist dosage preserves all the expression of the terroir.

Eyes: crystal clear and pure, with a silky appearance, pale gold tints and very fine bubbles.

Nose: the first nose is full of minerality and salinity with notes of white fruit such as pears and peaches. After aeration, the nose reveals a surprisingly mature wine, already brioche-like, with evolved aromas of sultanas, figs and tonka beans.

Palate: lovely salinity set off by peppery and apricot notes, providing tension, balance and length. Its natural sweetness and long ageing lend it a very rich aromatic finish.

FOOD PAIRING & SERVING

This wine will pair perfectly with oysters, scampi carpaccio or sushi. As well as a medallion of veal with fresh pasta and white truffles. As a dessert, it is a perfect accompaniment to lemon-based mignardises

Recommended serving temperature: around 10°C.



Available formats: Bottle | Magnum