

BARONS  
DE ROTHSCHILD  
CHAMPAGNE

# BRUT MILLÉSIMÉ 2014

*The balance between the Chardonnay and Pinot Noir terroirs,  
the savoir-faire of great vintage wines*



## 2014, A VINTAGE OF CONTRASTS

With a mild, wet winter followed by a very dry spring, 2014 proved to be full of surprises and variable weather. After a rainy and cool summer, the warmth of September finally resulted in a grape harvest that was low in quantity but very high in quality.

## BLEND AND TERROIRS

**50% Chardonnay-50% Pinot Noir**

2 Grands Crus only: Avize (Côte des Blancs) and Ambonnay (Montagne de Reims)

## 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, 5 g/l**

Ageing on the lees: **7-8 years minimum**

Disgorgement date: November 17<sup>th</sup> 2021

## TASTING

*Delicacy and character*

**Appearance:** silky, golden hue, fine and abundant bubbles.

**Nose:** a very expressive, saline character that reveals a nose dominated by fresh, lemony Chardonnay. The chalky minerality is complemented by aromas of exotic fruit, followed by grilled and spicy notes from the Pinot Noir as the wine opens up.

**Palate:** broad and well-structured on entry, the palate is perfectly balanced and complemented by some saline and fresh raspberry notes. The spicy finish is lifted by notes of almonds and roasting, making this a wine possessing both delicacy and character.

## FOOD PAIRING AND SERVING

The character of this 2014 vintage wine will come to the fore when served as an aperitif. It will also perfectly match hot or cold shellfish and poultry, such as duck breast, cooked in a sauce.

Best served between 10 and 12°C.

This wine has a very good cellar ageing potential.



Available formats: Bottle

[champagne-bdr.com](http://champagne-bdr.com)

  [champagnebaronsderothschild](https://www.instagram.com/champagnebaronsderothschild)