

BARONS DE ROTHSCHILD

CHAMPAGNE

RARE COLLECTION *Blanc de Blancs* 2013

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 2013 VINTAGE

The 2013 vintage was characterised by a long, cold winter followed by very cool weather up until the end of June. Fortunately, the high summer temperatures enabled the fruit to ripen fully and gave us exceptional concentration. The harvest was later than usual and took place in early October in some rainy autumnal weather. We harvested outstanding Chardonnays and Pinot Noirs in our Grand Crus which enabled us to craft this Grand Vin de Champagne.

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, 5 g/l**

Rest after disgorgement: **12 months minimum**

2013 vintage production: 9,600 bottles, 1,200 magnums

TASTING NOTES

Well-honed and enticing

Appearance: pale golden hue with crystal clear tints.

Nose: fresh and mineral aromatic profile, characteristic of our Chardonnays from a cold vintage. Notes of citrus intertwine elegantly with touches of dried apricots and toasted brioche. The finish is precise, well-honed and underpinned by more saline and iodised notes.

Palate: direct and mineral on entry with lemony, zesty notes combined with incredible length. Touches of spice, white pepper and saffron give way to a more saline finish, characteristic of the Rothschild Rare Collection cuvées.

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 | Jeroboam | Methuselah

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