

CHAMPAGNE BARONS DE ROTHSCHILD

PRODUCE OF FRANCE



MILLÉSIME 2008

EXCELLENCE, A FAMILY HISTORY

The Champagne Barons de Rothschild was born out of the encounter between one of the most famous appellations and one of the most prestigious wine-making signatures.

United by their long experience in the world of great wines, the three branches of our family wished to elaborate a champagne tinged with delicacy, balance and elegance.

Animated by passion and boldness, the birth of a great Champagne appears evident.

In order to reach such a fulfillment, the Barons de Rothschild joined forces with families from Champagne who have, for generations been keen on creating exceptional products. That union is the guarantee of a share of ancestral craftsmanship and high quality practices in the respect of the purest tradition.

THE CHARDONNAY, TRUE PILLAR OF THE HOUSE

The Family chose to elaborate all their cuvées with a very major part of Chardonnay, the rarest grape variety in Champagne. The latter provides great fineness to our wines and it allows to demonstrate the exclusivity of our approach.

THE ART OF THE MILLÉSIME 2008 BARONS DE ROTHSCHILD

Our cuvée from the great year 2008, aged on lees for 6 years, is the result of a selection of Chardonnay 50% and Pinot Noir 50% grapes in the Grandest Crus of the Côte des Blancs and the Montagne de Reims. The low dosage of the liquor, skillfully prepared by our winemaker, and its long ageing of 9 months minimum after disgorgement, give it all its richness and allow the full expression of Chardonnay, emblematic grape variety of the refined and audacious style of the House. A perfect balance which exhales notes of white peach and pear, symphony of purity and absolute harmony, signature of a great Champagne.

THE HARVEST 2008

The Millésime 2008 Barons de Rothschild is the result of a cold year, marked by rain which offered, in spite of a weather forecast sometimes not so merciful, a harvest of a great quality and wines of a wonderful concentration.

The cold weather attains the Champagne region by October, reaching record temperatures of -10°C on December 22nd. Winter is very long despite a noticeable mild spell in January. It is also affected by dryness. Spring settles permanently from mid-April. The season is marked by strong precipitations during long weeks, which allows the vineyard to resist high heats in July. At last, August distinguishes itself with a mild climate and rainy days.

The grape harvest started on September 15th. The grapes were picked at full maturity due to an excellent, shiny and dry first fortnight.

Year classified Excellent Vintage, the grape harvest 2008 allowed to reveal perfectly the potential of the vineyard, enhanced by the renowned work of art of the Barons de Rothschild House.

TASTING NOTE

The Millésime 2008 cuvée is characterized by its gold and yellow colour with reflections of silver. The effervescence is fine, persistent and shows a delicate beading of bubbles.

The nose is very expressive, revealing notes of freshness, fineness and complexity. It exhales aromas of white flesh fruits evolving on spicy notes of liquorice, pepper and sweet spices. This great Champagne already shows some evolution notes of tasty fruits, almost candied.

The attack is precise and fresh, dominated by subtle aromas of pear and peach. It gives way to an extraordinary length on the palate, subtly dosed, giving this vintage a perfect balance between freshness and suppleness.

WINE AND FOOD PAIRING

This great wine of Champagne exalts every moment of high gastronomy and highlights the most refined dishes for powerful gustatory pairings in a sumptuous balance.

It will be a perfect accompaniment with langoustine tails braised with saffron butter or a poached turbot fillet cooked in court bouillon with vegetables and truffles.

Then savour a fowl supreme, risotto with foie gras or sweetbreads cooked with morels. Finally, it will accompany a farm-fresh Brie de Meaux or a Chaource, which will exalt the end of your meal.

