

BARONS
DE ROTHSCHILD
CHAMPAGNE

BRUT VINTAGE 2012

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



THE 2012 VINTAGE

Icy at first, then scorching hot, 2012 was a year of numerous weather hazards. The long winter was followed by a cool Spring. After hail and heavy rains until the end of July, the miraculous month of August brought us some scorching heat, which saved the 2012 vintage.

The harvest, small in quantity but of outstanding quality, makes this vintage one of this century's bests.

BLENDS & TERROIRS

50% Chardonnay - 50% Pinot Noir

100% Grands and Premiers crus: Le Mesnil-sur-Oger, Vertus (Côte des Blancs) for the Chardonnay ; Verzenay, Verzy (Montagne de Reims) 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: **low, 5 g/l**

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

After disgorgement rest: **1 year minimum**

TASTING

Power combined with a lovely freshness makes this 2012 vintage a "complete" wine.

Eyes: pale golden tints, plenty of slow-moving bubbles.

Nose: a complex and spicy bouquet, the first nose immediately reveals a very expressive character somewhat defined by the Pinot Noir. Aromas of pears, peaches and fresh almonds with the finesse of a chalky minerality, typical of the great Chardonnay terroirs. After it has opened up, brioche-like and spicy notes emerge, reminiscent of white pepper and dried apricots.

Palate: the wine is full on entry, fleshy yet well-structured, expressing notes of nectarines and wild peaches. The power on the palate gives way to a saline finish with a lovely tension, in which the aromas of sweet spices mingle with notes of acacia, giving the wine excellent length.

FOOD PAIRING & SERVING

An excellent wine for serving with food, the freshness and character of this 2012 vintage make it the perfect champagne to pair with braised langoustine tails with saffron butter or crispy veal sweetbreads with morel mushrooms. It will also be the ideal partner to farmhouse Brie de Meaux cheese.

Recommended serving temperature: 10 and 12°C.

This wine has a very good cellaring potential.



Available format: Bottle

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