

BARONS
DE ROTHSCHILD
CHAMPAGNE

BRUT MILLÉSIMÉ 2016

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



2016, A VINTAGE OF EXTREMES

2016 was marked by extremely contrasting weather conditions. Heavy rain and frost in the Spring gave way to a dry, scorching summer. The last few weeks allowed the grapes to ripen rapidly and against all odds, offer the complexity of a great vintage.

BLEND AND TERROIRS

51 % Chardonnay - 49 % Pinot Noir

3 Grands Crus only: Avize, Le Mesnil-sur-Oger (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: **March 2023**

TASTING

Fresh and silky

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

Nose: a gradual, delicate opening reveals the richness and maturity of Pinot Noir. Aromas of fresh wild strawberries and raspberries, followed by notes of pomelo and blood orange, converse in perfect harmony with the chalky minerality of Avize Chardonnays.

Palate: the fresh, full-bodied attack, typical of the Ambonnay terroir, brings out the wine's richness and fine texture. Well-honed, the saline dimension supports citrus notes that then open onto juicier fruits such as peach and nectarine. The lemony hints on the finish bring exceptional depth and silkiness to this Grand Vin.

FOOD PAIRING AND SERVING

The character of this 2016 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

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