

BARONS  
DE ROTHSCHILD  
CHAMPAGNE

RARE COLLECTION *Rosé* 2012

*A unique combination of 4 Chardonnay Grands Crus and a small proportion of red wine from an exceptional year.*



**THE 2012 VINTAGE**

Freezing cold and then scorching hot, the 2012 wine year was marked by a long winter, followed by a cool spring with little sunshine. After hail and torrential rain that lasted until the end of July, the heat in August miraculously saved the 2012 vintage. The harvest, small in quantity but of a rare and exceptional quality, makes this vintage one of the best of its century.

**BLEND & TERROIRS**

**92% Chardonnay - 8% Pinot Noir red wine**

**100% Grands and Premiers Crus:** Avize, Oger, Le Mesnil-sur-Oger Cramant for the Chardonnay; Verzenay, Vertus for the Pinot Noir

**PRODUCTION**

Exclusive use of the *cuvée*

Vinification by individual plot in small 20hl stainless steel vats with a small proportion in barrels

Vinification of the Pinot Noir as a red wine in our dedicated vatroom

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, 4 g/l**

Rest after disgorgement: **12 months minimum**

2012 vintage production: 3.300 bottles, 400 magnums

**TASTING NOTES**

*Delicate and full-bodied.*

**Eyes:** a bright hue with coppery tints and fine bubbles.

**Nose:** the finesse of the Chardonnay is combined with the structure and power of the Pinot Noir. Toasted notes of spices and vanilla reflect the partial vinification in oak barrels. On opening, the Chardonnay freshness and pear aromas come through.

**Palate:** the broadness and lemony lightness on entry create a lovely taut, crisp character, showing us a wine with a lovely verticality. The long finish is underpinned by great complexity and lovely bitters.

**PAIRING & SERVING**

This wine will pair perfectly with some pink duck breast or venison with a Grand Veneur sauce. Its structure will also complement slightly spicy Asian or Oriental dishes.

**Recommended serving temperature : 8 and 10°C.**

This wine has very good cellar-ageing potential.



Available formats: Bottle & Magnum

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

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

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