

BARONS  
DE ROTHSCHILD  
CHAMPAGNE

RARE COLLECTION *Rosé* 2014

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



**THE 2014 VINTAGE**

With a mild, wet winter followed by a very dry spring, 2014 proved to be a year full of surprises and contrasting weather conditions. Following a summer characterised by copious rain and cooler temperatures, the belated onset of warm weather in September played a pivotal role in enabling the grape to complete their ripening. Although the quantity of grapes harvested was small, the 2014 vintage showed exceptional concentration and finesse.

**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**

*2014 vintage production: 2,000 bottles, 500 magnums*

**TASTING NOTES**

**Appearance:** bright, copper-coloured hue with fine bubbles.

**Nose:** the first notes of fresh cherry and citrus fruits - blood orange, ripe pomelo - give way to hints of spices reminiscent of saffron. The complex nose is powerful, revealing vanilla notes which recall the partial vinification in oak barrels.

**Palate:** the attack offers a remarkable texture of saline minerality and aromas of ripe raspberry and strawberry. The mouth is infinitely long and taut, ending on warm notes of pepper and sweet spices.

**PAIRING & SERVING**

This *cuvée* pairs perfectly with lobster in a red wine sauce or duck breast. Its structure also makes it well suited to more spicy dishes such as those found in Asian or Oriental cuisine.

Best served between 10 and 12°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)

DRINK RESPONSIBLY