

# BARONS DE ROTHSCHILD

CHAMPAGNE

## RARE COLLECTION *Rosé* 2013

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



### THE 2013 VINTAGE

The 2013 vintage was characterised by a long, cold winter followed by very cool weather up until the end of June. Fortunately, the high summer temperatures enabled the fruit to ripen fully and gave us exceptional concentration. The harvest was later than usual and took place in early October in some rainy autumnal weather. We harvested outstanding Chardonnays and Pinot Noirs in our Grand Crus which enabled us to craft this Grand Vin de Champagne.

### 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**

2013 vintage production: 2,450 bottles, 290 magnums

### TASTING NOTES

*Long-lasting and bright*

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

**Nose:** the finesse of the Chardonnay combines with the strength and structure of the Pinot Noir. Notes of apricot and blood orange evolve towards more spicy notes complemented by a touch of vanilla imparted by the partial oak barrel vinification.

**Palate:** rich and direct on entry to the palate which is structured by notes of citrus and fresh fruit. Lemon, grapefruit and blood orange intertwine with more spicy notes, reminiscent of those found on the nose. The bright, long-lasting aromas on the finish are accompanied by saline notes and fine bitters, which give the wine precision and length.

### 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)

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