

BARONS
DE ROTHSCHILD
CHAMPAGNE

BRUT NATURE

*The purest expression of Champagne's Great Terroirs,
the modernity of a zero dosage champagne*



BLEND & TERROIRS

60 % Chardonnay (Côte des Blancs) - 40 % Pinot Noir

40 % of reserve wines, the majority of which are kept in our réserve perpétuelle (solera)

Over 85 % Grands and Premiers crus mainly Avize, Le Mesnil-sur-Oger, Vertus and Trépail for the Chardonnay (of which a small proportion of the wines are vinified in barrel in Avize);

Aÿ, Verzenay and Ambonnay for the Pinot Noir

PRODUCTION

Exclusive use of the cuvée (first press)

Vinification by plot

Alcoholic fermentation in stainless-steel vats and low proportion in barrels, malolactic fermentation

Long ageing on the fine lees for 6 to 7 months

Dosage: **0g/L**

Ageing on the lees: **4 years minimum**

After disgorgement rest: **6 months**

TASTING

A model of balance, the absence of dosage preserves intact the typicity of each terroir.

Eyes: crystal clear and pure, with a silky appearance, pale gold tints and very fine bubbles.

Nose: the first nose is very pure and franc, full of minerality and salinity with notes of white fruit such as nectarine or peach.

Palate: The fresh attack is delicately followed by saline notes and a lovely lemony tension. Its natural sweetness is accompanied by a very aromatic richness, dominated by white-fleshed fruit, and reveals a texture that is both precise and juicy.

FOOD PAIRING & SERVING

This wine will pair perfectly with a scampi carpaccio or scallops with yuzu lemon. It will also enhance a veal medallion accompanied by fresh pasta and white truffles. As a dessert, it is a perfect accompaniment to lemon-based mignardises.

Recommended serving temperature: around 8-10 °C.



Available formats: Bottle | Magnum