

BARONS  
DE ROTHSCHILD  
CHAMPAGNE

Le Grand Clos  
2019

*The rebirth of a historic Champagne Clos*



### LE GRAND CLOS

Le Grand Clos is above all the name of a place, a place steeped in history whose surrounding walls were erected over 200 years ago in the heart of the Vertus Premier Cru and the famous Côte des Blancs. At the gateway to the medieval village, this contiguous plot now shelters a few precious acres of vines, the first planting of which predates the First World War. For the first time in the history of this lieu-dit, the House has chosen to vinify them separately.

From this decision was born «Le Grand Clos», a unique and precious wine. While there are just under thirty Clos in Champagne, few cuvées are produced entirely on the plot from which they originate. Acquired in 2013 by the Rothschild family, this Clos will only deliver its precious bottles when they are deemed ready to leave the plot.

### ÉLABORATION

**100 % Chardonnay**

Soil type: Clandestinement and chalk

**100% vinified in oak barrels**

Barrel ageing: 13 months on fine lees

Bottle ageing: **55 months**

Disgorgement date: 19 March 2025

Dosage: **Extra-Brut, 2 g/L**

Limited production: 1,788 numbered bottles

Each bottle is presented in an individual oak wood case.

### DÉGUSTATION

**Eyes:** golden color with incomparable finesse of bubbles.

**Nose:** a very captivating nose, mineral and floral, yet powerful, with toasted and grilled almond notes.

**Palate:** rich and ample attack accompanied by a hint of lemon. The saline tension leads to an almost peppery finish with infinite length. As it matures, empyreumatic, toasted notes appear, reminiscent of the nose and the oak-aged winemaking process.



Available formats: Bottle

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