

# BARONS DE ROTHSCHILD

CHAMPAGNE

## *Triptyque 2019*

*A bold approach to vintage champagne,  
the link between terroir and precision oenology*



### 2019 VINTAGE

The 2019 campaign began with a mild, sunny winter, followed by a wet spring marked by several episodes of frost that affected some plots of Chardonnay in Avize. The summer was hot and dry, with heatwaves of unprecedented intensity, compensated by some saving rains at the end of July that restarted the ripening of the grapes. The harvest, which began in mid-September, produced a moderate yield, marked by superb concentration and remarkable tension, promising a well-balanced vintage.

### BLEND AND TERROIRS

3 Grands crus only:

**50 % Chardonnay from Avize**

**25 % Pinot Noir from Ambonnay – 25% Pinot Noir from Aÿ**

### PRODUCTION

Exclusive use of the cuvée

Alcoholic and malolactic fermentation in temperature-controlled stainless steel vats

**Extended ageing on fine lees for 9 months in stainless steel vats** – Bottled in July

Ageing on lees after bottling: **71 months**

Disgorgement date: **26<sup>th</sup> August 2025**

Dosage: **Extra Brut, 5 g/L**

Production: **10,516** bottles and **507** magnums

### TASTING

**Appearance:** A brilliant golden colour with silvery highlights and a fine, generous effervescence.

**Nose:** Both refined and captivating, the nose reveals a distinct chalky minerality, where Chardonnay expresses itself with purity. Aeration gradually reveals the richness and delicacy of Pinot Noir, carried by notes of blood orange, wild strawberry and black cherry, which enrich the wine's mineral dimension.

**Palate:** The attack is ample and silky. Ambonnay stands out for its generosity and extends the texture of the wine on the palate while preserving its elegance. The Chardonnay from Avize then bring a salty depth and nuances of ripe citrus fruits. On the finish, the Pinot Noir from Aÿ brings the signature of this Grand Vin, combining tension, relief and an elegant spicy touch.

### FOOD PAIRING & SERVING

This cuvée is the perfect aperitif. It also goes well with shellfish, such as raw langoustines or roast lobster, or poultry with a refined sauce, such as guinea fowl with morel mushrooms.

Best served between 10 and 12°C.

This wine has a very good cellar ageing potential.



**Available formats:** Bottle | Magnum

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