



ROSÉ

CHAMPAGNE BARONS DE ROTHSCHILD



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PRODUCE OF FRANCE

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AN UNUSUAL, EXUBERANT MARRIAGE OF CHARDONNAY AND PINOT NOIR THAT STIRS THE SOUL

Each Barons de Rothschild champagne has the exceptional characteristics of a great champagne. Barons de Rothschild Rosé shows assertive finesse in a blend of Champagne's greatest Chardonnays and its top Pinot Noir, vinified as a red wine after at least three years of cellar aging.

The high proportion of Chardonnay makes this exceptional rosé fine and vivacious, while Pinot Noir makes it delicately, harmoniously complex, a delight to the senses.

Its brilliance, its pale pink reflections, its citrus and berry aromas will win over the most demanding connoisseurs.

This wine's extremely low dosage and its long aging after disgorgement (6 to 9 months) give it the maturity Chardonnay and Pinot Noir need to develop their authenticity and purity, appropriate for any occasion.

• THE ART OF BARONS DE ROTHSCHILD ROSÉ CHAMPAGNE:

The art of blending is showcased in this Rosé cuvée, which highlights the Maison Barons de Rothschild style elegantly and with finesse. It features a high concentration of Chardonnay and the magic of Pinot Noir, vinified as a red wine. The harmony of the fruit and the lightness of this champagne bear a complexity that the most experienced palates are sure to appreciate. This pure, delicate

Rosé Champagne distinctively embodies the de Rothschild Family's winemaking values: perfection, constancy, and a spirit of excellence and refinement, all given the utmost of care.

• THE ART OF BLENDING:

The Rosé is the result of a virtuoso blend of over 85% Chardonnay from the main Côte des Blancs crus (Avize, Cramant, Mesnil-sur-Oger, Vertus, etc.) and the great Pinots Noirs of the Montagne de Reims, including a small percentage (5 to 6%) vinified as a red wine.

The blend contains 40% reserve wine, emblematic of the Maison Barons de Rothschild's exceptional savoir-faire, since each year it recreates a consistent blend.

• THE ART OF TASTING:

Appearance: This Rosé's fine thread of bubbles ends in a thin, enduring foam, and its light colour offers

the slight shimmer of salmon pink.

Aroma: It features fine, subtle aromas, reminiscent of spring, alongside the fragrance of rose petal, wild strawberry, and a hint of citrus zest.

Palate: The first taste is fresh and precise, melting into the palate like silk, with slight raspberry undertones. This wine is long, balanced and full of delicious body.



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• WINE AND FOOD PAIRING:

Barons de Rothschild Rosé champagne is ideal as an apéritif, or as an accompaniment to feasts of culinary daring. It pairs extremely well with sushi, sashimi or red tuna tartare. Then serve it with truffled veal or lightly-cooked lamb with a cranberry sauce. Then for dessert, a red berry soup or fresh strawberries will bring out this champagne's tasty aromas.

