Judicious blending, exquisite balance, fabulous finesse

15,5/20
Gault&Millau

16/20
bettane+desseauve

92/100
Wine Spectator

BRUT

Every Barons de Rothschild Champagne has exceptional characteristics that make each unique and great. The Barons de Rothschild Brut is aerial Champagne that is rich and complex. The blend uses three to four-year old Chardonnays and Pinots Noirs from the best land in Champagne.

This subtle blend produces a wine with fabulously fine bubbles, elegant golden colour and fine, delicate nuances of white fruit. Low dosage and at least six months' time after disgorging gives this Champagne beautifully balanced structure on the palate that is highly appreciated when served as the aperitif or throughout the meal.

The Art of Blending

This cuvée is a complex blend of 60% Chardonnay primarily from the Côte des Blancs Grands crus and Premiers crus; and 40% Pinot Noir primarily from Verzenay, Ay, Mareuil-sur-Ay, and Ambonnay…

Reserve wines are used for up to 40% of the blend, an exceptional sign of quality and regularity over time.

The Art of Tasting

Eyes: pale gold glints mingling with very fine bubbles which produce abundant, persistent frothiness.

Nose: this cuvée gives off aromas of pear, almonds and fresh hazelnuts which mingle with notes of white flowers and light accents of brioche.

Palate: straightforward, lively attack which gives way to roundness and contained power. Excellent ageing potential in traditional cellars.

Wine and food pairing

Barons de Rothschild Brut Champagne is a complex wine for all moments, ideal as an aperitif or with a Champagne meal. It pairs with light dishes, lightly seared scallops, shellfish and rockfish. Then savour the cuvée with a risotto, a chicken dish or another white meat. End your meal with cheese, a farm-fresh Brie de Meaux or Chaource.