

CHAMPAGNE BARONS DE ROTHSCHILD

BLANC DE BLANCS
CUVÉE SPÉCIALE-VINTAGE 2008

BACKGROUND

Champagne Barons de Rothschild announces its second millésime: the Blanc de Blancs Vintage 2008 which brilliantly embodies the elegance and delicacy of Chardonnay increased by the richness and the complexity of this exceptional year. The Rothschild family name is celebrated throughout the world as leaders both in financial banking and owners of some of the most storied wine estates in the world, including Château Mouton Rothschild and Château Lafite Rothschild in Bordeaux, France. In 2005, three of the family branches joined forces for the first time with a united mission to create an eponymous Champagne of uncompromising dedication to quality with fruit sourced from the best terroirs in the appellation.

APPELLATION

Champagne, France

VARIETAL COMPOSITION

100% Chardonnay

VINTAGE NOTES

The cold weather made a particular impression on 2008 in Champagne, starting in October and all through December, with temperatures falling below -10°C. After a long winter, the spring brought mild weather as well as steady rains; then in June a radiant sun hinted at beautiful blossoms, followed by a hot and dry July. The beginning of August was accompanied by exceptionally cool and rainy days, followed by a providential sun which covered the entire Champagne region all through mid-September - the harvest period - favouring an ideal maturity worthy of the greatest vintages.

WINEMAKING

Matured on lees for 7 years, the blend is based on Chardonnay grapes taken from the best Grand Crus vineyards of the Côte des Blancs: Avize, Cramant, Mesnil-sur-Oger, and Oger. Faithfully respecting the characteristic of the House, the dosage of the Blanc de Blancs Vintage 2008 is extremely light.

AGEING

Aged for a long period after disgorging (a minimum of 12 months) to produce its characteristic maturity and richness, and enable the full expression of the Chardonnay.

TASTING NOTES

The full beauty of this millésime is expressed in its gleaming, silky robe, a legacy of the Chardonnay that reveals a freshness and generosity seldom seen. Boasting an inimitable sparkle and a persistent cordon of delicate bubbles accompanied by crystalline gold tints, it reveals exotic fruit aromas, crowned with a pinch of white peach, and followed by grilled notes and hints of brioche. The palate enjoys a precise, distinct attack, with a distinguished mineral softness leading to a slightly lemony and zestful finale. The minerality, the chalk and a slight pinch of ash transport us to the lands of these great wines. The overall harmony of this Vintage 2008 is perfectly well-balanced.



WINEMAKER

Frederic Mairesse
Guillaume Lette

TECHNICAL DATA

Acidity
7.50 g/L - pH: 3.07
Alcohol
12.40%



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*This millésime symbolizes the
elegance of an exceptional year
for Chardonnay*

2008

