



BARONS
DE ROTHSCHILD
CHAMPAGNE

General Presentation

The passion for Fine Wines, a family story

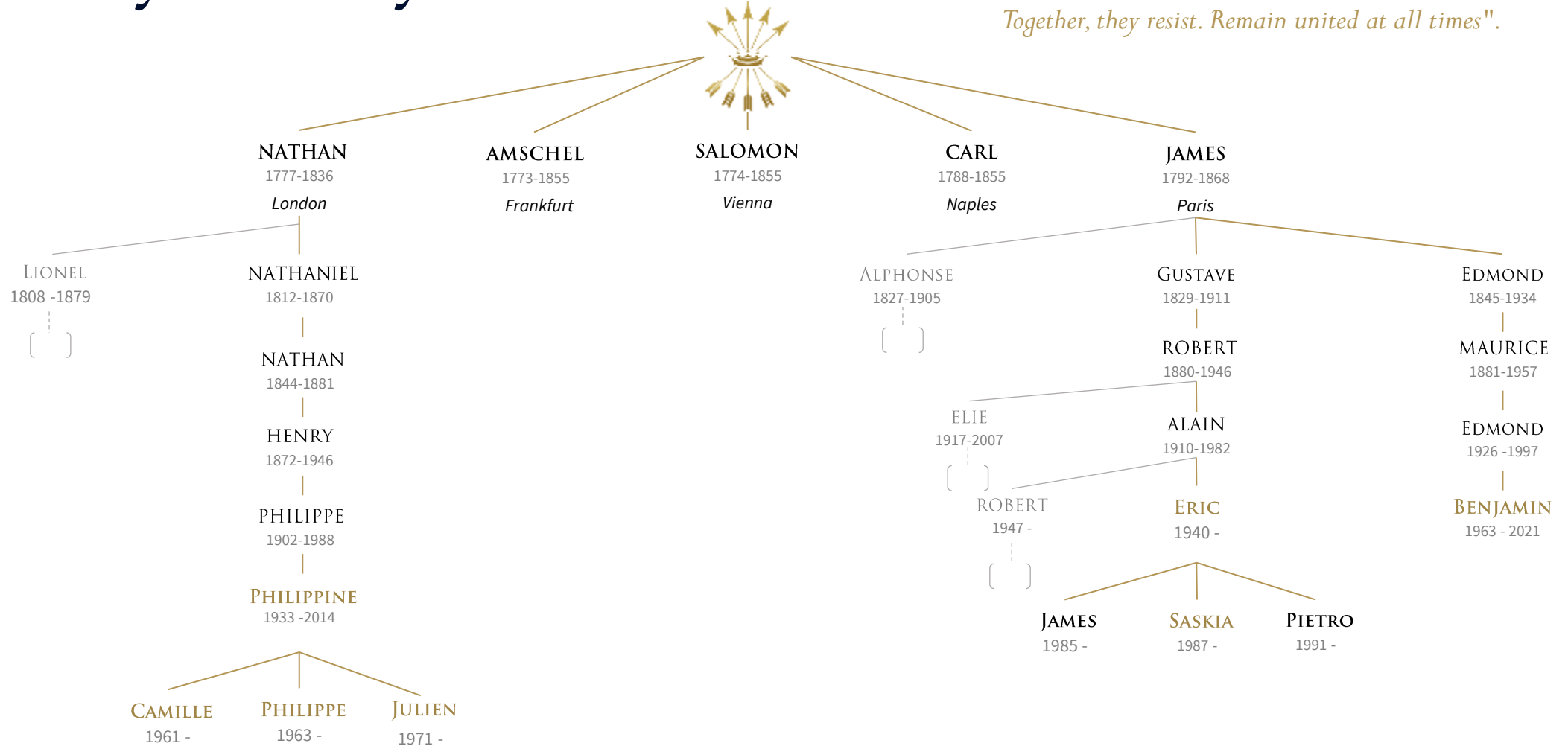


270 years of family history



MAYER AMSCHEL ROTHSCHILD
1744-1812 - Founder of the dynasty

*"Seized individually, the five arrows would be easily broken.
Together, they resist. Remain united at all times".*



The Rothschild Family



SASKIA & ERIC DE ROTHSCHILD



PHILIPPE SEREYS DE ROTHSCHILD



ARIANE & BENJAMIN DE ROTHSCHILD

A handwritten signature in gold ink, reading "Eric de Rothschild".

CHÂTEAU
LAFITE ROTHSCHILD

A handwritten signature in gold ink, reading "Philippe Sereys de Rothschild".

CHÂTEAU
MOUTON ROTHSCHILD

A handwritten signature in gold ink, reading "Benjamin de Rothschild".

CHÂTEAU CLARKE
EDMOND DE ROTHSCHILD

BARON PHILIPPE DE ROTHSCHILD

Philippe Sereys de Rothschild



BARON PHILIPPE DE ROTHSCHILD



CHÂTEAU MOUTON ROTHSCHILD

1853



CHÂTEAU D'ARMAILHAC

1933



CHÂTEAU CLERC MILON

1970



OPUS ONE

1979 (CALIFORNIA)



DOMAINE DE BARONARQUES

2005



ALMAVIVA

1997 (CHILE)

BARON PHILIPPE DE ROTHSCHILD

Philippe Sereys de Rothschild



BARON PHILIPPE DE ROTHSCHILD



DOMAINES BARONS DE ROTHSCHILD LAFITE

Saskia and Éric de Rothschild



CHÂTEAU LAFITE ROTHSCHILD

1868



CHÂTEAU DUHART-MILON

1962



CHÂTEAU RIEUSSEC

1984



VIÑA LOS VASCOS

1988 (CHILE)



CHÂTEAU L'ÉVANGILE

1990



BODEGAS CARO

1998 (ARGENTINA)



DOMAINE D'AUSSIÈRES

1999



DOMAINE DE LONG DAI

2008 (CHINA)



ROTHSCHILD & CO

1838 (BANK)

DOMAINES BARONS DE ROTHSCHILD LAFITE

Saskia and Éric de Rothschild



EDMOND DE ROTHSCHILD

Ariane and Benjamin de Rothschild



EDMOND
DE ROTHSCHILD



CHÂTEAU LAFITE ROTHSCHILD

1868



CHÂTEAU CLARKE

1973



CHÂTEAU MALMAISON

1973



CHATEAU PEYRE-LEBADE

1974



RUPERT & ROTHSCHILD

1997 (SOUTH AFR.)



FLECHAS DE LOS ANDES

2003 (ARGENTINA)



CHÂTEAU DES LAURETS

2003



MACAN (& VEGA SICILIA)

2009



RIMAPERE

2012

EDMOND DE ROTHSCHILD

Ariane and Benjamin de Rothschild



EDMOND
DE ROTHSCHILD



GITANA TEAM

1876



DOMAINE DU MONT D'ARBOIS

1920



DOMAINE DES 30 ARPENTS

1862



GROUPE EDMOND DE ROTHSCHILD

1953 (BANK)

EDMOND DE ROTHSCHILD

Ariane and Benjamin de Rothschild



EDMOND
DE ROTHSCHILD



A unique and unprecedented alliance between the three branches of the Rothschild Family

2005



BARONS
DE ROTHSCHILD
CHAMPAGNE

RARE COLLECTION
Blanc de Blancs
2012



BARONS
DE ROTHSCHILD
CHAMPAGNE

The Champagne of the Rothschild Family

Château Mouton Rothschild Bordeaux



Opus One Napa Valley



Champagne Barons de Rothschild



Château Lafite Rothschild Bordeaux



Château L'Evangile Bordeaux



Writing together a new chapter
in the history of *Grand Vin de Champagne*





*We wanted to do something together.
Champagne was the natural choice.
And rather than buying a House, we decided to create our own.*

Philippe Sereys de Rothschild

A family creation from the heart

CHAMPAGNE, A SYMBOL OF THE ART OF LIVING

From the chalets of Megève to the châteaux of Bordeaux, from the Comédie Française to haute cuisine, the Rothschild name has constantly exemplified a sense of quality and the art of living.

Guests to the Family's various estates have always been greeted with a glass of champagne, synonymous with hospitality.

ONE OF THE MOST PRESTIGIOUS TERROIRS IN THE WORLD

The Family, passionate about the great terroirs of France and the world, wanted to craft an exceptional “Grand Vin” together and Champagne was the natural choice.



The spirit of enterprise

True to the entrepreneurial spirit that drives them, the Barons decided to create their own Champagne House respecting the standards of excellence inherent in their name.

OUR MISSION

To produce *Grands Vins de Champagne* founded on the Rothschild Family's original ethos and their love of “Grands Terroirs”.



The inimitable spirit of the Rothschild Family in a Grand Vin de Champagne

"United and driven by a spirit of enterprise for over two centuries, our family also exemplifies a sense of quality and the art of living. Today, we are delighted to share with you these values of excellence, taste and conviviality, of which the Barons de Rothschild Champagne is a sparkling and delectable expression."



CHÂTEAU
LAFITE ROTHSCHILD



CHÂTEAU
MOUTON ROTHSCHILD



CHÂTEAU CLARKE
EDMOND DE ROTHSCHILD

Our Values

CONCORDIA

Harmony, agreement, understanding, literally "all hearts together"

Respecting the wish of the dynasty's founder that no major decision should ever be taken without the agreement of all.

It is a common vision, a common love of fine craftsmanship, of the art of living, of conviviality, the union of the entire Family in this project that is dear to its heart.

INTEGRITAS

The state of being intact, without alteration, authenticity, respect

The Family's personal and original interpretation of what a "Grand Vin de Champagne" should be.

An uncompromising Chardonnay style, mainly from Grands Crus and Premiers Crus vineyards.

The purest possible expression of the terroir.

INDUSTRIA

Savoir-faire, the ability to do something, methodical work

Taking the time to do something well, down to the smallest detail.

A Champagne House with a low production but the same high standards as all the Family's other fine wines.



Our history



2005

Creation of the Champagne House

→ *the newest of the great family-owned independent Champagne Houses*



2005

First harvest



2007

New custom-made vat house
in Vertus (Côte des Blancs)

Our history



2007

Establishment of the head office in Reims

2 rue Camille Lenoir



2009

After 4 years ageing,
the first bottles of BRUT,
BLANC DE BLANCS and ROSE were sold
in Japan, Germany, Switzerland and Australia



2013

Création of the EXTRA BRUT champagne

Our history



2013

Acquisition of Le Clos
Rothschild in Vertus: 1 hectare
of vines and old cellars



2015

9 years after the first harvest, launch of
the 1st Prestige Cuvée - Blanc de Blancs
Vintage 2006



2016

Exclusive worldwide partnership
with the Ritz

Our history



Renewed visual identity
for the House



2021



Launch of
Rare Collection
Blanc de Blancs 2012



Creation of the 1st
Rare Collection
Rosé 2012

Our history



New identity and new name for our flagship cuvée: **Concordia**



2022

Renewal of the **packaging** and **boxes** of the complete range



2023

New cuvée **Brut Nature**

Our current projects



2024

The opening of a new eco-responsible production site in Oger



2025

Renovation of the building which will contain a wine press, the vat room, the cellars and the Clos acquired in 2013 by the Rothschild family in Vertus

True team spirit and commitment

Today, all the Champagne House's important decisions are taken by the whole Family with one voice.

The Family has recruited a trusted and committed team in the Champagne region to bring the project to life by their side.



Frédéric Mairesse
General Manager



Guillaume Lété
Cellar Master

Selective international distribution

Today, we are available
in more than 80 countries on 5 continents

Split: 80% Export - 20% France

- Only in the very best restaurants, the finest hotels and the most renowned wine stores .



EUROPE

FRANCE
UNITED KINGDOM
IRELAND
BELGIUM
LUXEMBOURG
NETHERLANDS
SWISS
GERMANY

ITALY
SPAIN
ANDORRA
PORTUGAL
AUSTRIA
CZECH REPUBLIC

DENMARK
POLAND
HUNGARY
ROMANIA
SLOVAQUIA
SLOVENIA
RUSSIA
CROATIA

LATVIA
ESTONIA
LITHUANIA
FINLAND
SWEDEN
NORWAY
MALTA

ASIA

CHINA
HONG KONG
INDONESIA
JAPAN
SOUTH KOREA
PHILIPPINES
SINGAPORE
THAILAND
CAMBODIA
LAOS
VIETNAM
TAIWAN
JORDAN
MALAYSIA
LANGKAWI

AMERICA

QUEBEC
ONTARIO
ALBERTA
USA
BRASIL
BAHAMAS
GUADELOUPE
COLOMBIA
PARAGUAY
URUGUAY
CHILE
ST BARTHELEMY
SAINT MARTIN
ANGUILLA
TURK & CAICOS
MEXICO
ARGENTINA

AFRICA

MOROCCO
SEYCHELLES
SOUTH AFRICA
ISRAEL
NIGERIA
GHANA
TOGO

OCEANIA

AUSTRALIA
NEW-ZEALAND
NEW-CALEDONIA
FRENCH POLYNESIA



The Grand Vin de Champagne by Rothschild



Outstanding Terroirs and Exceptional People



Chardonnay, The pillar of our House

70 % of our supply

The most famous grape variety in the world but the smallest of the main three in Champagne, representing only 30% of the grape varieties planted in the region.

This varietal forms the backbone of our blends and reflects the Champagne Barons de Rothschild philosophy.

Chardonnay evolves slowly making it the ideal varietal for wines destined for bottle ageing. It imparts the finesse, elegance and delicate character sought by the Family.

“Achieving the ultimate in elegance is our primary objective”

Philippe Sereys de Rothschild



Grands and Premiers Crus

85 hectares total supply: 90% of which are Grands Crus and Premiers Crus

The historical vineyards of Champagne

We have chosen to source our grapes from the **historical vineyards of Champagne**.

These terroirs have long been renowned for their exceptional fruit and the quality of the wines they produce. They are widely regarded as being the finest Champagne crus.

Just 2 varieties

Chardonnay & Pinot Noir

These are the only two varieties used to create the blends for our champagnes

This rather unusual choice is based on the quality spectrum of the crus. They correspond with the style and potential for bottle ageing that we are looking for in our wines.



Our preferred terroirs

THE CÔTE DES BLANCS

Mainly Grands crus from Avize, Oger, Le Mesnil-sur-Oger, Cramant and the Vertus Premier cru:

- 4 complementary Grands Crus villages, each with its own characteristics:
 - *Mesnil*: flinty minerality, verticality, power and length
 - *Avize*: chalky minerality, roundness, white fruit aromas and freshness
 - *Oger*: richness, fullness and finesse
 - *Cramant*: ethereal, lively, silky
- Vertus Premier cru: the village where the Family installed its production facility.

THE MONTAGNE DE REIMS

Primarily for Pinot Noir: 30% of our supply

- Mainly from **Ambonnay** and **Verzenay** Grands Crus.



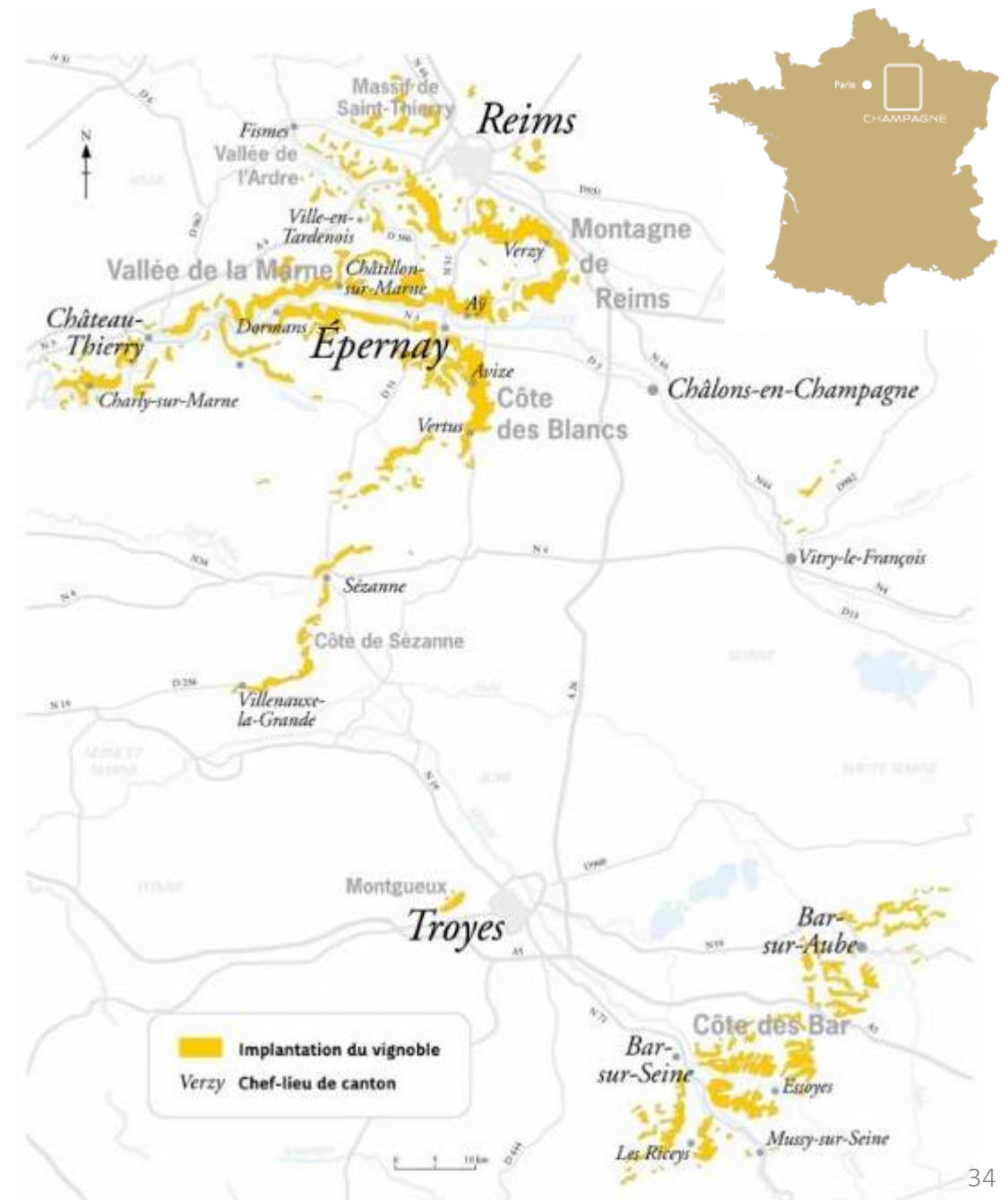
The Champagne region

- 360 Champagne Houses
- 16 200 wine growers who own 90% of the vineyards

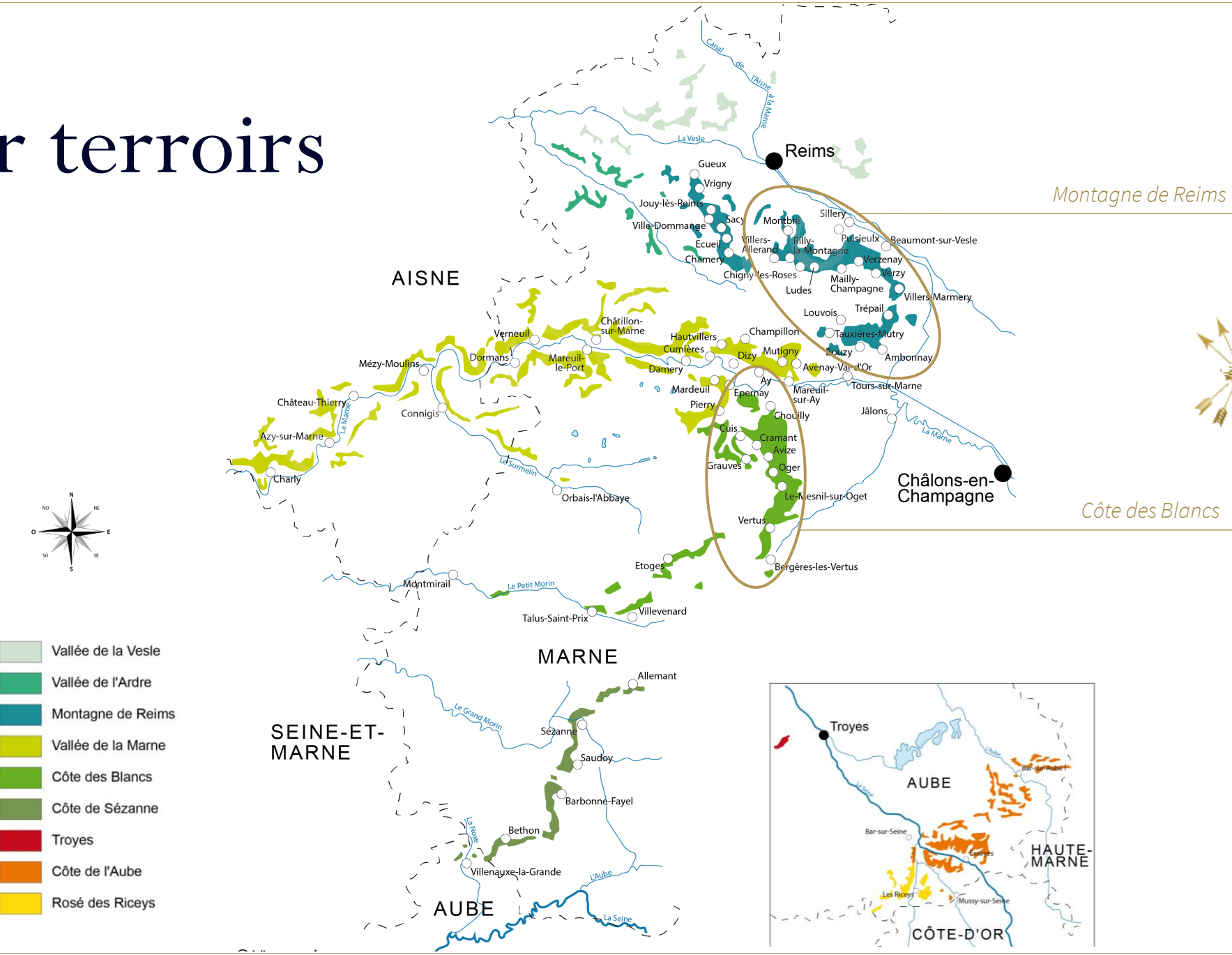
1 village = 1 Cru

319 Villages (34 300 ha)

- only 17 Grands Crus (4 700 ha)
- 44 Premiers Crus (5 700 ha)



Our terroirs



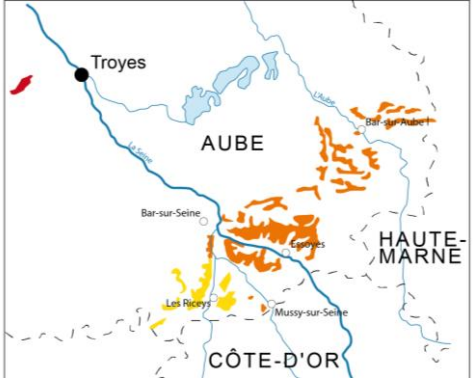
VERZENAY
VERZY
TRÉPAIL
BOUZY
AMBONNAY

Montagne de Reims



CRAMANT
AVIZE
OGER
LE MESNIL
VERTUS

Côte des Blancs



AVIZE, Grand Cru from the Côte des Blancs



VERZENAY, Grand Cru from the Montagne de Reims



OGER, Grand Cru from the Côte des Blancs



AMBONNAY, Grand Cru from the Montagne de Reims

High standards and respect for the environment

It is in the very heart of these exceptional and prized terroirs that the Rothschild family has acquired its own vines and also created close relationships with partner winegrowers to guarantee access to grapes of outstanding quality.

Our team works closely with the winegrowers to ensure the **highest quality and traceability of our grapes while respecting the environment:**

- Monitoring the vineyards and the vines daily
- Working as closely as possible to the vine to ensure on-site pressing during the harvest
- Validating the best vineyard management methods, the harvest date and its results each year within the framework of sustainable viticulture.

Respect and integrity, everyone shares the Family's values.





A masterpiece
of craftsmanship

Tailor-made vinification

In keeping with its quest for the highest quality possible, the Champagne House vinifies its wines in a **human-sized vat room specifically designed** to meet our high standards.

All of the wines are vinified separately in small receptacles to preserve the distinctive characters of the terroirs from which they originate.

These small vats (each with a capacity of just 20 to 60 hl) allow us to hone and adjust the blend with optimum precision.

Vinification is carried out *cru by cru*, or even *plot by plot* (*lieux-dits*) whenever possible.

The blending process is a highly complex and painstaking work of precision and finesse that honours the craft of the winemaker.



The continuous quest for excellence

EXCLUSIVE USE OF THE CUVÉE

Our blends are composed using solely the *cuvées* (first presses). We often conserve only the very first juices of this *cuvée* to ensure an even finer selection process.

AN INNOVATIVE APPROACH

Our team crafts the wines in the purest Champagne tradition but also wishes to explore the terroirs in greater depth and experiment with various high-end vinification methods.

Although we mostly vinify our wines in stainless steel vats, we also vinify grapes from certain plots in concrete tanks, barrels, *demi-muids* and small tuns, as for the Family's other fine wines.



Reserve wines and the art of balance

An integral part of the blend for our non-vintage champagnes.

High proportion of 40% reserve wines minimum in our non-vintages, something of a rarity in Champagne.

In addition to ensuring a consistent style, this also enables us to achieve the balance and harmony we seek in our wines. The freshness and finesse of the Chardonnay are balanced by the richness and depth of character of our reserve wines.

2 types of reserve wines:

- *Réserve perpétuelle* = the majority of our reserve wines.
Objective: to preserve the integrity and consistency of the blend thanks to a proportion of the first wines from the original cuvée which have been kept aside to be used as part of the blend each year.
- *Terroirs purs*: in small steel vat, cru by cru or plot by plot to create the purest expression of the terroir.



Red wine, the ‘Rothschild’ touch

With its historical savoir-faire, **the Family has made it a point of honour to produce its own red wine.** The grapes used for the red wine are sourced primarily from the Verzenay Grand Cru and used as part of the blend for the Rosé champagne.

To achieve this ambition which is uncommon in Champagne, **a sorting of the grapes is carried out at harvest time on the low-yielding vines.** After de-stemming, a further quality check of the grapes is carried out by hand on sorting tables.

The wines are **cold-macerated before alcoholic fermentation** and then aged in a **vat house dedicated to red wine**, with small vats for the punch down operations, modelled on the Grands Châteaux in Bordeaux



Purity of dosage

A reflection of integrity (one of the family's 3 pledges), respect for the terroir and the unique character of the original wine: nothing to hide, purity, very low dosage and attention to detail.

With a Chardonnay *liqueur d'expédition* that is as pure as possible.

With between 0 and 6 g/l of sugar, our range of wines is among those with the lowest dosages in the Champagne region.

Despite their remarkable purity, our wines also have a luscious side to them with intense candied notes thanks to the high proportion of reserve wines in the blend and extended periods of ageing.



Time

One of the Family's core principles since the creation of the Champagne House.

Time as a gage of quality and excellence: **very long periods of bottle ageing** (4 years for the non-vintage and 10+ years for the prestige cuvées).

After disgorgement, and in order to achieve a perfect balance, **the wine is left to rest** for at least six months and sometimes up to a year for the prestige cuvées.



The Barons de Rothschild style



The 3 pillars of our unique Style

FINESSE

Known for its incredible finesse and absolute elegance, Chardonnay is the main varietal in all of our blends and the only varietal in certain cuvées.

HARMONY

Harmony between the verticality and freshness of the first nose and the richness and complexity that develops after aeration.

The palate opens up with a mineral edge that imparts depth and length before evolving towards incredible aromatic intensity on the finish, the hallmark of the outstanding terroirs in which the wines are grown and the result of extended periods of ageing.

PURITY

All of our champagnes are low dosage with 'no frills and fancies'.

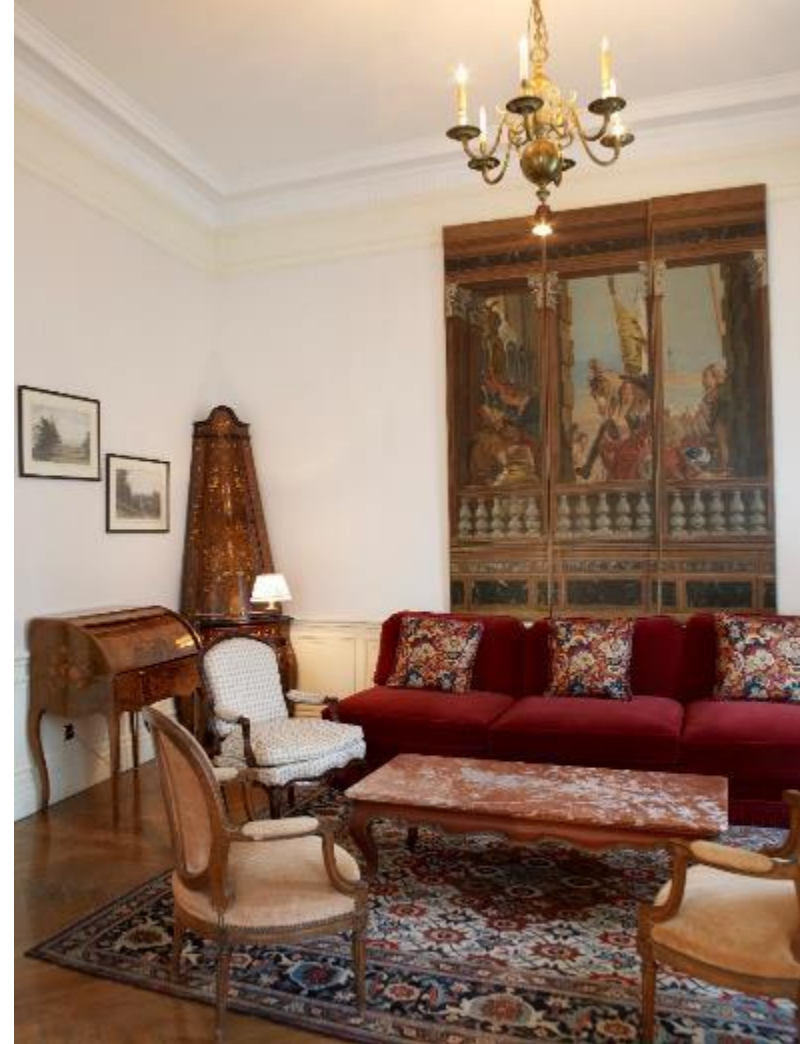
They offer the purest expression of the terroir thanks to vinification in small receptacles.



Barons de Rothschild, a cultural experience



The Rothschild Champagne House in Reims



RITZ

Exclusive partner

2016

Ritz Paris - Ritz London - Ritz Carlton and Champagne Barons de Rothschild are forging a legendary global partnership.

"A partnership between two houses that symbolises elegance, refinement and excellence".

The Ritz Paris and the Rothschild Family (members of which were present at the grand opening of the hotel in June 1898) have always been symbols of elegance, refinement and the French art of living.



A historic partnership

The Rothschild Family and the Ritz have joined forces to create some exceptional and exclusive champagnes:

BARONS DE ROTHSCHILD « RÉSERVE RITZ »

and thus perpetuate César Ritz's dream of
"offering all the refinement that a prince could hope for in his own home".



Our cultural partnerships



Since 2011

A natural association with one of the Champagne House's founders, **Philippine de Rothschild** who, as an actress, enjoyed a 20-year career and was a member of the Comédie Française until 1964 before taking over the reins at Château Mouton Rothschild.



Our cultural partnerships

Château de
VERSAILLES
Spectacles



Since 2016

Working together to celebrate the art of performance, the beauty of our heritage and the splendour of the French way of life. Every year we sponsor major events such as the Bal Masqué or the Grandes Eaux Nocturnes at the Palace of Versailles.



Gastronomic experiences



HV
HUGO & VICTOR
PARIS


Le Meurice
Paris
Dorchester Collection


JW MARRIOTT
HONG KONG

ORIGO CLUB

VANCOUVER

Exclusive events around the world



Château Lafite Rothschild



South Africa



Vietnam



Longines Masters – Paris, Hong Kong, Los-Angeles



Malta



Andorra



Exclusive events around the world



Vancouver



Vacheron Constantin Snow Golf Cup



New York

Exclusive events around the world



Gitana Team



Malaysia



Geneva



Vancouver

The Club Ambassadeurs

Since 2016, our Club Ambassadeurs has brought together an international community of the best restaurants, the finest hotels and the most prestigious wine stores around the world.

Open exclusively to professionals, the Club is founded on the values that the Rothschild Family shares with all its partners.

Each member represents excellence in his or her field and brings the Barons de Rothschild champagnes to life each and every day.

Discover some of our most dearest Ambassadeurs in the following pages →





France

Paris



*The Rothschild family and the Ritz have associated themselves to offer exceptional cuvées
Barons de Rothschild « Réserve Ritz »*

HOTEL *****

Ritz

Paris



Allard
DEPUIS 1932

RESTAURANT

Alain Ducasse

BENOIT.
ALAIN DUCASSE
PARIS

RESTAURANT *

Alain Ducasse



DUCASSE
SUR SEINE

RESTAURANT

Alain Ducasse

Paris



RESTAURANT



LE 39V

RESTAURANT



RESTAURANT

Paris



HOTEL *****



HOTEL *****

Alain Ducasse



THEATER

Paris



MAISON SOUQUET

PARIS

HOTEL *****

Souquet



PETRVS

XVII

RESTAURANT



Le Repaire de Bacchus

VOTRE CAVISTE DEPUIS 1983

WINE MERCHANT

Repaire de Bacchus

Paris



Café de Flore
— PARIS —

RESTAURANT
PARIS



MAISON DE PLAISIRS
Lapérouse
DEPUIS 1766

RESTAURANT
PARIS



HV
HUGO & VICTOR
PARIS

PASTRY/ WINE MERCHANT
PARIS

France



Château de
VERSAILLES
Spectacles

CHÂTEAU
VERSAILLES

AIRELLES
CHÂTEAU DE VERSAILLES

RESTAURANT
VERSAILLES

Alain Ducasse



RESTAURANT
VERSAILLES

Alain Ducasse

Domaines du Mont d'Arbois



LES CHALET DU
MONT D'ARBOIS
MEGÈVE
A FOUR SEASONS HOTEL



FOUR SEASONS
MEGÈVE COLLECTION



LE 1920 **



IDÉAL 1850



L'AUBERGE DE LA COTE 2000



LE CLUB DU MONT D'ARBOIS



PRIMA *

France



RESTAURANT **
COLMAR



MAISON MORIN
TRAITEUR DEPUIS 1589

WINE MERCHANT
BARBIZON



HOTEL *****
LA CHAPELLE-EN-SERVAL

Tiara

France



RESTAURANT
COLLONGES-AU-MONT-D'OR

Les Gastronomistes



INTERCONTINENTAL.
LYON – HOTEL DIEU

HOTEL *****
LYON



GRANDES ALPES
COURCHEVEL 1850 ★★★★★

HOTEL *****
COURCHEVEL

France



RESTAURANT **
REIMS

Mercurium



AUTOGRAPH COLLECTION*
HOTELS

HOTEL
REIMS



WINE MERCHANT
REIMS

France



HOTEL *****
CASSIS



RESTAURANT
SAINT-TROPEZ
Moma



HOTEL *****
BIARRITZ

Hyatt Group

France



HOTEL *****
SAINT-JEAN DE-LUZ



HOTEL ***** - RESTAURANT
BORDEAUX



WINE MERCHANT
BORDEAUX

Duclot La Vinicole



Europe

Europe



HÔTEL HERMITAGE

MONTE-CARLO

HOTEL *****
MONTE-CARLO, MONACO



Hermitage
Mountain Residences

HOTEL *****
SOLDEU, ANDORRE

Groupe Sport Hôtels Andorra



WINE MERCHANT
SENAGO, MI, ITALIE

Europe



RESTAURANT **
KÖLN, ALLEMAGNE



MOUNTAIN CLUB
PIRZBICHL, AUTRICHE



RESTAURANT
MUNICH , ALLEMAGNE

Europe



RESTAURANT
TEXEL, PAYS-BAS



Grand Café • Wijnbar • Restaurant
'Het Wijnhuis Zwolle'

WINE MERCHANT - BAR
ZWOLLE, PAYS-BAS



BOURY
RESTAURANT

RESTAURANT **
ROESELARE, BELGIQUE

Europe



THE RITZ LONDON

HOTEL *****
LONDRES, ANGLETERRE

Ritz



Baghera/wines
AN EXPERTS OFFICE

MEMBERSHIP CLUB & AUCTIONS
GENÈVE, SUISSE



19,86

RESTAURANT
MADRID, ESPAGNE

Europe



RESTAURANT
DUBROVNIK, CROATIE



HOTEL *****
MALI LOŠINJ, CROATIE

Hotels LH & V Alhambra



HOTEL *****
SAN ANTON, MALTA

Corinthia Group

Europe



Gracy's
MALTA

MEMBERSHIP CLUB & RESTAURANT
LA VALETTE, MALTA



INIALA
HARBOUR HOUSE · MALTA

HOTEL *****
LA VALETTE, MALTA

Corinthia Group




THE PHOENICIA
M A L T A

HOTEL *****
LA VALETTE, MALTA

Campbell Gray Hotels



World

Amérique



LOUNGE
BARONS DE ROTHSCHILD

LOUNGE - CAVISTE
ST BARTH, FRANCE



EDEN ROCK
ST BARTHS

HOTEL *****
ST BARTH, FRANCE

Oetker Collection

Amérique



LA TOUBANA
Hôtel & Spa

HOTEL – SPA *****
GUADELOUPE , FRANCE



joia beach
• RESTAURANT & BEACH CLUB •

RESTAURANT
MIAMI, USA

Amérique



BENOIT
ALAIN DUCASSE
New York

RESTAURANT
NEW YORK, USA
Alain Ducasse



CAVIAR RUSSE

RESTAURANT
NEW YORK, USA



Le Coucou
Restaurant

RESTAURANT
NEW YORK, USA

Amérique



ORIGO CLUB

RESTAURANT
VANCOUVER, CANADA



DON ALFONSO

RESTAURANT
TORONTO, CANADA

Liberty Entertainment Group



BLUEBLOOD
STEAKHOUSE

RESTAURANT
TORONTO, CANADA

Liberty Entertainment Group

Asie



RESTAURANT *
HỒ CHI MINH CITY, VIETNAM



HÔTEL DES ARTS
SAIGON

HOTEL
HỒ CHI MINH CITY, VIETNAM

Accor



Mia
SAIGON | LUXURY
COLLECTION

HOTEL *****
HỒ CHI MINH CITY, VIETNAM

Groupe Mia Resort

Asie



Mia
NHATRANG | RESORT
COLLECTION

HOTEL *****
KHANH HOA, VIETNAM

Groupe Mia Resort




FOUR SEASONS
RESORT
LANGKAWI, MALAYSIA

HOTEL ****
LANGKAWI, MALAISIE

Four Seasons Group




THE RITZ-CARLTON
LANGKAWI

HOTEL *****
LANGKAWI, MALAISIE

Ritz

Asie



THE RITZ-CARLTON

SHANGHAI, PUDONG

HOTEL *****
SHANGHAI, CHINE

Ritz



GROUP 55
Wine Cellar Club

MEMBERSHIP CLUB
SHANGHAI, CHINE



ROOSEVELT MEMBERSHIP CLUB
SHANGHAI, CHINE

Asie



OSTERIA BBR
by ALAIN DUCASSE

RESTAURANT
SINGAPORE, SINGAPORE

Alain Ducasse



GRAND | HYATT™

HOTEL *****
SINGAPORE, SINGAPORE

Grand Hyatt



ST REGIS
HOTELS & RESORTS

HOTEL *****
SINGAPORE, SINGAPORE

Mariott

Océanie



FOUR SEASONS
RESORT
BORA BORA

HOTEL *****
PAPEETE, POLYNÉSIE FRANÇAISE

Four Seasons Group



CONRAD®
BORA BORA NUI

HOTEL *****
BORA BORA, POLYNÉSIE FRANÇAISE

Conrad Group



INTERCONTINENTAL®
TAHITI RESORT & SPA

HOTEL *****
TAHITI, POLYNÉSIE FRANÇAISE

IHG Group

Océanie



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ARUE, POLYNÉSIE FRANÇAISE



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Mariott

Our digital universe

Follow us on social media and explore the Barons de Rothschild universe.
Follow the work of our team season after season, discover the secrets of our champagnes and join our community of Barons de Rothschild champagne lovers.



[@champagnebaronsderothschild](https://www.instagram.com/champagnebaronsderothschild)



[Champagne Barons de Rothschild](https://www.facebook.com/ChampagneBaronsdeRothschild)



[Chaîne Barons de Rothschild](https://www.youtube.com/channel/UC...)

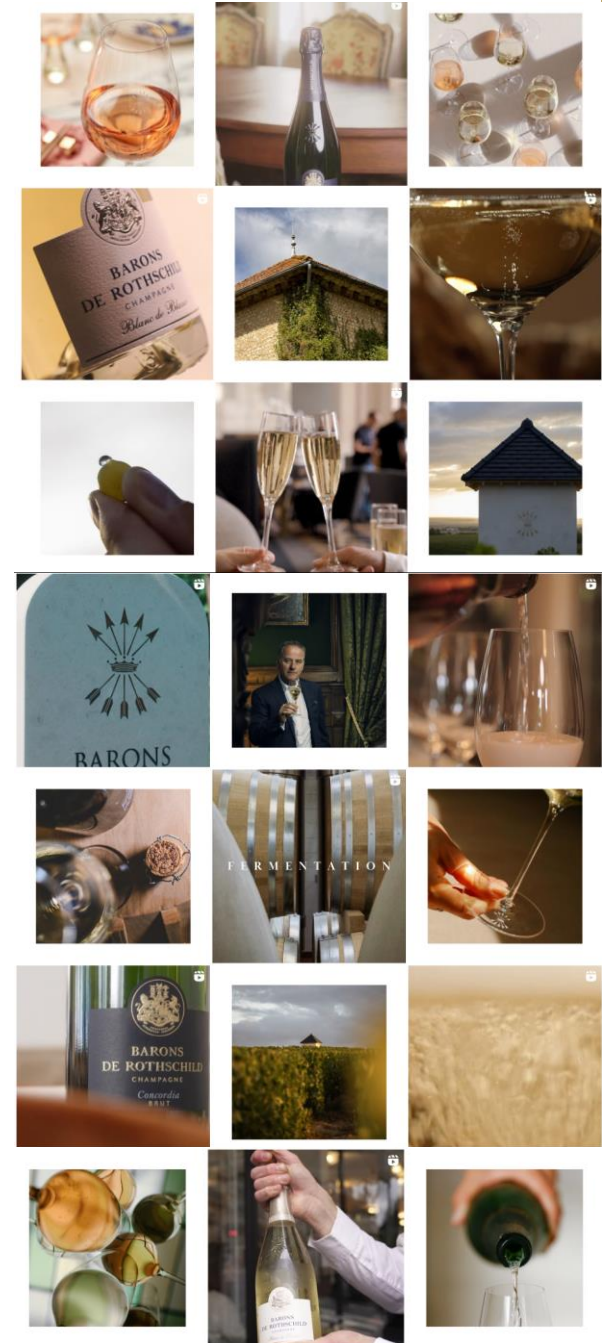


[Champagne Barons de Rothschild](https://www.linkedin.com/company/ChampagneBaronsdeRothschild)



[Champagne Barons de Rothschild](https://www.vivino.com/Champagne-Barons-de-Rothschild)

Website: [CHAMPAGNE-BDR.COM](https://www.champagne-bdr.com)



Our cuvées





CONCORDIA BRUT

*A very fine blended wine based on a majority of Chardonnay
The Rothschild Family's take on the great Champagne tradition*

BLEND & TERROIRS

- 60% Chardonnay - 40% Pinot Noir
- 40% of reserve wines, the majority of which are kept in our *réserve perpétuelle* (solera)
- Over 85% Grands and Premiers crus mainly Avize, Le Mesnil-sur-Oger, Oger, Vertus and Trépail for the Chardonnay; Aÿ, Verzenay, Ambonnay and Avenay for the Pinot Noir

PRODUCTION

- Exclusive use of the *cuvée* (first press)
- Alcoholic fermentation in temperature-controlled stainless-steel vats, malolactic fermentation
- Long ageing on the fine lees for 6 to 7 months
- Dosage: low, 6 g/l
- Ageing on the lees: 3.5 years minimum
- After disgorgement rest: 6 months minimum



CONCORDIA BRUT

The breadth and depth of this wine are a testament to the high proportion and exceptional quality of the reserve wines that have gone into the blend.

TASTING



Eyes

Bright, clear, pale gold tints woven with very fine bubbles



Nose

The freshness of the Chardonnay, aromas of white flesh fruit such as pears and nectarines, ethereal touches of peony expressed by the Pinot Noir. On the second nose: a spicier range, complexity with aromas of dried apricots and almonds.



Palate

Roundness and generosity accompany a lovely verticality. Crisp nectarine, notes of honey, saffron and pepper nicely set off by lovely bitters on the finish.



CONCORDIA BRUT

FOOD PAIRING & SERVING

Ideal as an aperitif or enjoyed throughout a meal with dishes such as:

- gently fried sea scallops, shellfish or rockfish
- a risotto, fine white meat or a farmhouse Brie de Meaux cheese

Recommended serving temperature: 8-10°C

RECOGNITION

 **WINEENTHUSIAST** 93/100

JAMES SUCKLING.COM 93/100

Wine Spectator 90/100

Decanter 90/100

Jancis Robinson 16/20



BRUT NATURE

The extreme purity signed by Barons de Rothschild

BLENDS & TERROIRS

- 60% Chardonnay - 40% Pinot Noir
- 40% of reserve wines, the majority of which are kept in our *réserve perpétuelle* (solera)
- Over 85% Grands and Premiers crus mainly Avize, Le Mesnil-sur-Oger, Vertus and Trépail for the Chardonnay (of which a small proportion of the wines are vinified in barrels in Avize); Aÿ, Verzenay and Ambonnay for the Pinot Noir

PRODUCTION

- Exclusive use of the *cuvée* (first press)
- Vinification by plot
- Alcoholic fermentation in stainless-steel vats and low proportion in barrels, malolactic fermentation
- Long ageing on the fine lees for 6 to 7 months
- Dosage: 0 g/l
- Ageing on the lees: 4 years minimum
- After disgorgement rest: 6 months





BRUT NATURE

A model of balance, the absence of dosage sublimates the essence of the wine.

TASTING



Eyes

Crystal clear and pure, with a silky appearance, pale gold tints and very fine bubbles.



Nose

The first nose is very pure and franc, full of minerality and salinity with notes of white fruit such as nectarine or peach.



Palate

In the mouth, the attack is fresh and delicate, revealing an elegant salinity, all in tension. With a very aromatic richness, its natural sweetness reveals freshness and delicacy, without bitterness. The finish is very rich, precise and juicy.



BRUT NATURE

FOOD PAIRING & SERVING

This wine will pair perfectly with:

- A scampi carpaccio or scallops with yuzu lemon.
- a veal medallion accompanied by fresh pasta and white truffles.
- As a dessert, it is a perfect accompaniment to lemon-based mignardises.

Recommended serving temperature: around 10°C.

RECOGNITION

JAMES SUCKLING.COM

93_{/100}



BRUT MILLÉSIMÉ 2016

*The balance between the Chardonnay and Pinot Noir terroirs,
the savoir-faire of great vintage wines*

THE 2014 VINTAGE

After a rainy and cool summer, the warmth of September finally resulted in a grape harvest that was low in quantity but very high in quality.

BLENDS & TERROIRS

- 51% Chardonnay - 49% Pinot Noir
- **3 Grands Crus only:** Avize, Le Mesnil-sur-Oger (Côte des Blancs) and Ambonnay (Montagne de Reims)

PRODUCTION

- Exclusive use of the cuvée (first press)
- Alcoholic fermentation in temperature-controlled stainless-steel vats, malolactic fermentation
- Long ageing on the fine lees for 6 to 7 months
- Dosage: **low, 5 g/l**
- Ageing on the lees: **7-8 years minimum**
- Disgorgement date: **march 2023**

BRUT MILLÉSIMÉ 2016

Delicacy and character.

TASTING



Eyes

Silky, golden hue, fine and abundant bubbles.



Nose

A gradual, delicate opening reveals the richness and maturity of Pinot Noir. Aromas of fresh wild strawberries and raspberries, followed by notes of pomelo and blood orange, converse in perfect harmony with the chalky minerality of Avize Chardonnays.



Palate

The fresh, full-bodied attack, typical of the Ambonnay terroir, brings out the wine's richness and fine texture. Chiseled, the saline dimension supports citrus notes that then open onto juicier fruits such as peach and nectarine. The lemony hints on the finish bring exceptional depth and silkiness to this Grand Vin.



BRUT MILLÉSIMÉ 2016

FOOD PAIRING & SERVING

The character of this 2016 vintage wine will come to the fore when served as an aperitif. It will also perfectly match hot or cold shellfish and poultry, such as duck breast, cooked in a sauce.

Recommended serving temperature: 10 and 12°C.

This wine has a very good cellaring potential.





BLANC DE BLANCS

*The Barons de Rothschild signature cuvée,
the brilliance of the great Côte des Blancs terroirs*

BLEND & TERROIRS

- 100% Chardonnay
- 100% Grands and Premiers crus: mainly from Avize, Le Mesnil-sur-Oger and Oger
- 40% of reserve wines, the majority of which are kept in our *réserve perpétuelle* (solera)

PRODUCTION

- Exclusive use of the cuvée (first press)
- Alcoholic fermentation in small 25 to 60 h temperature-controlled stainless-steel vats, malolactic fermentation
- Long ageing on the fine lees for 6 to 7 months
- Dosage: **low, 6 g/l**
- Ageing on the lees: **3.5 years minimum**
- After disgorgement rest: **6 months minimum**



BLANC DE BLANCS

The finesse of Chardonnay combined with the aromatic richness of the Grands Terroirs of the Côte des Blancs reveals a wine of perfect harmony.

TASTING



Eyes

Crystal-clear appearance with a fine bead of delicate bubbles.



Nose

Immediately intense on the nose, with an exotic character at first, releasing notes of citrus and dried fruit. The wine then opens up revealing a second brioche and buttery nose with notes of pastry and roasted almonds.



Palate

The wine is clean and lemony on entry, showing great length and verticality, then opens up with notes of roasting and spices before revealing a warm, slightly saline character on the finish.



BLANC DE BLANCS

FOOD PAIRING & SERVING

It is a perfect accompaniment to:

- seafood or lobster with a dash of lemon or grilled sea bass with dill. These dishes will bring out the champagne's saline and mineral character.
- for dessert, it will pair perfectly with a tangy lemon tart.

Recommended serving temperature: around 10°C.

RECOGNITION

100 BEST
CHAMPAGNES

World's 7^e BEST Blanc de Blancs NV
2021

falstaff

93_{/100}

 WINE ENTHUSIAST

93_{/100}

JAMES SUCKLING.COM

92_{/100}

Wine Spectator

92_{/100}

Jancis
Robinson

16,5_{/20}



ROSÉ

*All the boldness of the Barons de Rothschild style,
The exceptional marriage of Chardonnay and a touch of red wine*

BLENDS & TERROIRS

- 94% Chardonnay - 6% Pinot Noir red wine
- 100% Grands and Premiers crus: mainly from Avize, Oger, Le Mesnil-sur-Oger for the Chardonnay; Verzenay for the Pinot Noir
- 40% of reserve wines, the majority of which are kept in our *réserve perpétuelle* (solera)

PRODUCTION

- Exclusive use of the cuvée (first press)
- Alcoholic fermentation in small 25 to 60 hl temperature-controlled stainless-steel vats, malolactic fermentation
- Long ageing on the fine lees for 6 to 7 months
- Pinot Noir vinified as a red wine in our dedicated vat room
- Dosage: low, 6 g/l
- Ageing on the lees: 2.5 years minimum to preserve its freshness
- After disgorgement rest: between 3 and 6 months



ROSÉ

True to Barons de Rothschild's Chardonnay hallmark signature the original production process used for this champagne is above all that of a great "Blanc de Blancs Rosé".

TASTING



Eyes

Pale pink hue with salmon tints and fine bubbles.



Nose

The Chardonnay dominates in this wine with a lovely minerality and aromas of fresh fruit, citrus and white flowers. Once the wine has opened up, a few notes of raspberries, rose petals and wild strawberries reveal the subtle presence of the Pinot Noir.



Palate

The wine is fresh and precise on entry to the palate disclosing a silky texture and tangy notes of lemon and other citrus fruit. Notes of red fruit and small berries such as blackberries and redcurrants then start to come through, revealing a crisp wine with a fabulously long, mineral finish.



ROSÉ

FOOD PAIRING & SERVING

This champagne will pair particularly well with:

- Asian or Japanese cuisine full of umami flavours.
- sushi, sashimi or tuna tartar, as well as truffled veal or pink lamb.
- it is also a perfect accompaniment to desserts that are not too sweet, such as red fruit soup.

Recommended serving temperature: between 8 and 10°C.

RECOGNITION

JAMES SUCKLING.COM  93/100

 WINE ENTHUSIAST 92/100

Wine Spectator 91/100

falstaff 93/100

Jancis Robinson 17/20



RARE COLLECTION

Blanc de Blancs

2013

The quintessence of the Barons de Rothschild style. The tiny production receives the same meticulous care as that lavished on the Rothschild Family's most prestigious Grands Vins.

BLEND & TERROIRS

- 100 % Chardonnay
- 4 Grands Crus exclusively from the Côte des Blancs: Avize, Cramant, Oger, Le Mesnil-sur-Oger

PRODUCTION

- Exclusive use of the cuvée
- Vinification by individual plot in small 20hl stainless steel vats with a small proportion in barrels
- Long ageing on the fine lees in small vats with regular *bâtonnage* (stirring of the lees) for 9 months
- Cellar-ageing on the lees: **8 years minimum**
- Dosage: **extra brut, 4 g/l**
- Rest after disgorgement: **12 months minimum**
- 2013 vintage production: **9,000 bottles, 1,200 magnums**



RARE COLLECTION

Blanc de Blancs

2013

The perfect blend of freshness and character.

TASTING NOTES



Eyes

Lovely bright pale gold hue with crystalline glints.



Nose

The fullness and richness of this sunny vintage are complemented by a fresh, chalky minerality. Notes of white-fleshed fruit and candied lemon are followed by aromas of roasting and dried fruit and nuts, such as apricots and grilled almonds.



Palate

The broad, fresh and vertical entry to the palate reveals great complexity. Notes of citrus fruit and lemon zest underpin a long finish of toasty mocha and vanilla overtones, creating a perfect blend of freshness and character.



RARE COLLECTION

Blanc de Blancs

2013

PAIRING & SERVING

This Grand Vin de Champagne will enhance all fine dining experiences and complement the flavors of the most refined dishes. It is a perfect accompaniment to poached turbot, lightly spiced poultry breast and wing fillets, or a medallion of veal with morel mushrooms.

Recommended serving temperature : 8 and 10°C.

This wine has very good cellar-ageing potential.

RECOGNITION

JAMES SUCKLING.COM **96**_{/100}

Decanter **95**_{/100}

RARE COLLECTION

Rosé

2013

A unique combination of 4 Chardonnay Grands Crus and a small proportion of red wine from an exceptional year.

BLEND & TERROIRS

- 92% Chardonnay - 8% Pinot Noir red wine
- 100% Grands and Premiers Crus: Avize, Oger, Le Mesnil-sur-Oger Cramant for the Chardonnay; Verzenay, Vertus for the Pinot Noir

PRODUCTION

- Exclusive use of the cuvée
- Vinification by individual plot in small 20hl stainless steel vats with a small proportion in barrels
- Vinification of the Pinot Noir as a red wine in our dedicated vatroom
- Long ageing on the fine lees in small vats with regular *bâtonnage* (stirring of the lees) for 9 months
- Cellar-ageing on the lees: 8 years minimum
- Dosage: extra brut, 4 g/l
- Rest after disgorgement: 12 months minimum
- 2013 vintage production: 2,450 bottles, 290 magnums





RARE COLLECTION *Rosé* 2013

Delicate and full-bodied.

TASTING NOTES



Eyes

A bright hue with coppery tints and fine bubbles.



Nose

The finesse of the Chardonnay is combined with the structure and power of the Pinot Noir. Toasted notes of spices and vanilla reflect the partial vinification in oak barrels. On opening, the Chardonnay freshness and pear aromas come through.



Palate

The broadness and lemony lightness on entry create a lovely taut, crisp character, showing us a wine with a lovely verticality. The long finish is underpinned by great complexity and lovely bitters.



RARE COLLECTION

Rosé

2013

PAIRING & SERVING

This cuvée will go perfectly with a pink duck breast or a doe with a grand veneur sauce. Its structure will also enhance slightly spicy Asian or Oriental dishes.

Recommended serving temperature : 8 and 10°C.

This wine has a very good cellar-ageing potential.

RECOGNITION

JAMES SUCKLING.COM **95**_{/100}

Decanter **94**_{/100}

