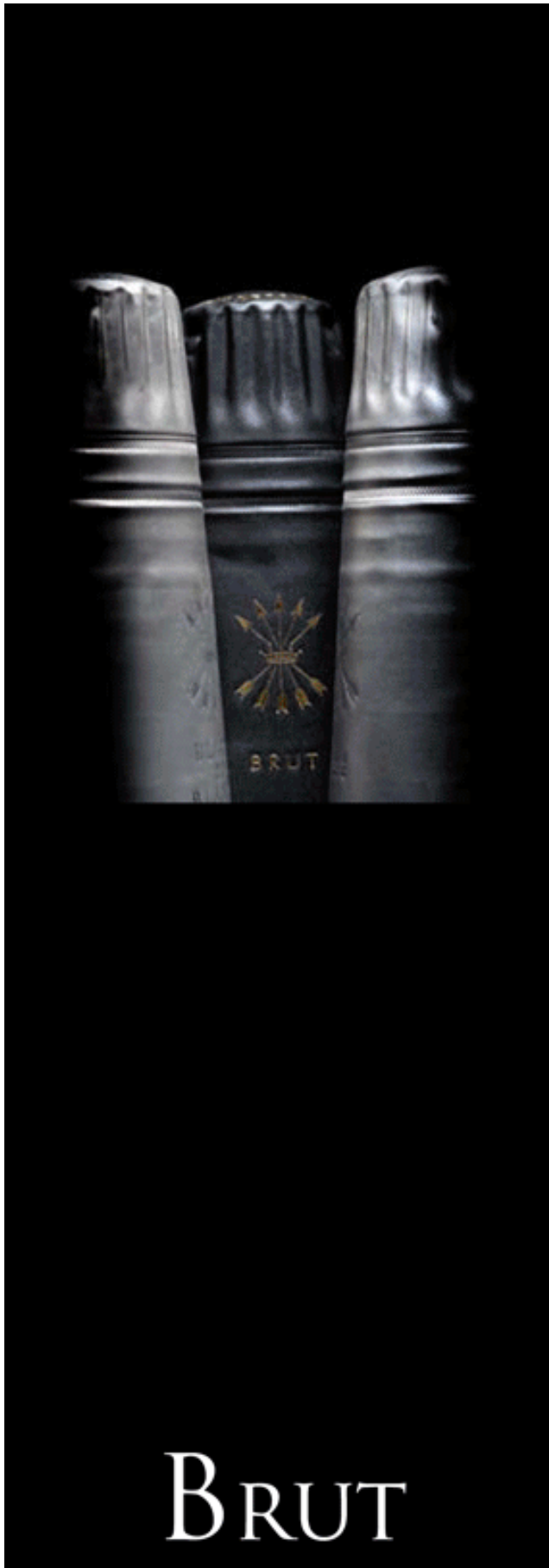




Safra. Vinícola Rupert & Rothschild em 12/10/2019. Paarl/ZA.

A CAREFUL FOR A HIGHLY S



Each style of Barons de champagne has the exceptional character of a great champagne. Barons de Brut is a rich, complex and ethereal. It is made by blending wines aged for 3 years, Chardonnay, Pinot Noir and Meunier from the Champagne's best terroirs. This unique blend gives the wine its fine bubbles, its golden colour, and its fine, subtle aromas of white fruit. It has a low dosage and is kept at least six months after the disgorgement process, for a pleasant, balanced mouthfeel that can be enjoyed as an aperitif or throughout the meal.

- THE ART OF BARONS DE ROTHSCHILD BRUT CHAMPAGNE:

This rich, ethereal and complex cuvée embodies the essence of the de Rothschild Family's winemaking values: perfection, constancy, and a spirit of refinement, all given the utmost

The Chardonnay of this champagne