

KRUG
CHAMPAGNE

KRUG ROSÉ 18^{ÈME} ÉDITION

THE ROSÉ CHAMPAGNE FOR BOLD GASTRONOMIC EXPERIENCES

KRUG ROSÉ: EVERY YEAR, A NEW EDITION OF THE FIFTH GENERATION'S DREAM

Krug Rosé – a relatively recent addition to the House – is an unexpected rosé Champagne combining distinction and boldness. Inspired by the dream of the fifth generation of the House of Krug to conceive a rosé Champagne that did not yet exist, every year a new Édition of Krug Rosé is created.

KRUG ROSÉ 18^{ÈME} ÉDITION IN ESSENCE:

- Krug Rosé 18^{ÈME} Édition is a blend of 21 wines from 5 different years, the youngest of which is from 2005, while the oldest dates back to 2000.
- Its final composition is 56% Pinot Noir, 30% Chardonnay and 14% Meunier.
- A stay of at least seven years in Krug's cellars gives Krug Rosé 18^{ÈME} Édition its unique expression and elegance.

THE STORY OF ITS CREATION:

- Krug Rosé 18^{ÈME} Édition was composed around the harvest of 2005, a year of patience and diligence during which a mild winter was followed by a hot, overcast summer.
- While the harvest in Champagne officially began on the 12th of September, Krug determined from its tastings that another week on the vines was required for the elegant expression of this Champagne. The generous yield revealed an exceptional level of freshness.
- In all, reserve wines from the House's extensive library made up 20% of the final blend of this Édition of Krug Rosé.
- Due its size, Krug Rosé 18^{ÈME} Édition Magnum spent at least one year longer on the lees than the 75cl format. All formats above 75cl are all hand riddled and hand labelled.

KRUG ROSÉ IS UNIQUE:

- Krug Rosé expresses a broad palette of elegant notes and reveals astonishing breadth and depth.
- Dancing a perfect tango with savoury dishes of all kinds, Krug Rosé replaces a good red wine at the table with brio.
- Starting with Krug Rosé 18^{ÈME} Édition, the Édition number can easily be identified on the front label.
- The Édition number corresponds to the number of times in the House of Krug the fifth generation's dream has been re-created. It also serves as a reference for collectors, to enjoy it later.
- As with all Krug Champagnes, Krug Rosé 18^{ÈME} Édition will continue to gain with the passage of time.
- The full story of every Édition is revealed online via its Krug iD, the six digits on the back label.

Discover more about your bottle of Krug with the Krug iD on the Krug app, Twitter or Google.
<http://app.krug.com>, @krug or krug.com.



TASTING NOTES:

- At first sight, its subtle pale pink colour holds a promise of elegance.
- On the nose, aromas of rose hips, cured ham, mulberries, redcurrant, peony, pepper and pink grapefruit.
- On the palate, delicate flavours of honey, citrus and dried fruit with a long finish, enhanced by its fine bubbles.

FOOD & WINE PAIRING INSPIRATION:

- Unexpectedly, Krug Rosé 18^{ÈME} Édition best accompanies very savoury dishes.
- It can be enjoyed with foie gras, lamb, game, white meat, venison or even dishes with spices.
- Krug Rosé is not recommended for desserts, unless they are not sweet at all.

FORMATS:

Bottle (75cl), Magnum (150 cl)