

KRUG
CHAMPAGNE

KRUG ROSÉ

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 Krug family to conceive a rosé Champagne that did not yet exist, every year a new Édition of Krug Rosé is created.

KRUG ROSÉ IN ESSENCE:

- Krug Rosé is a blend of selected Pinot Noir, Chardonnay and Meunier wines from different years.
- A traditionally macerated Pinot Noir red wine gives Krug Rosé its colour, length and spiciness.
- Krug Rosé develops its particular expression and elegance after seven years resting in Krug's cellars.

KRUG ROSÉ IS UNIQUE:

- Krug Rosé expresses a broad palette of elegant notes and reveals an enchanting colour, silky texture and astonishing breadth and depth.
- Dancing a perfect tango with savoury dishes of all kinds, Krug Rosé replaces a great red wine at the table with brio.
- Krug Rosé is the first prestige rosé Champagne to be recreated every year, beyond the very notion of vintage.
- As with all Krug Champagnes, Krug Rosé will continue to gain with the passage of time.
- The Édition number can be used as a reference to collect bottles and enjoy them later.
- The full story of every bottle of Krug Rosé is revealed via its Krug iD, the six digits on the back label.



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 & pink grapefruit.
- On the palate, delicate flavours of honey, citrus & dried fruit with a long finish, enhanced by its fine bubbles.

FOOD & WINE PAIRING INSPIRATION:

Krug Rosé can be enjoyed alone or with foie gras, lamb, game, white meat, venison, anchovies or even dishes with spices. Krug Rosé is not recommended for desserts, unless they are not too sweet, and best accompanies very savoury dishes.

FORMATS:

Bottle (75 cl)	Half Bottle (37.5 cl)
Magnum (1.5 l)	Jeroboam (3 l)

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.