

## KRUG ROSÉ IN THE WORLD OF KRUG:

Krug Rosé was born of the House of Krug's desire to offer the Krug vision of what a Rosé Champagne should be to those Krug Lovers who had been seeking it. It is an unprecedented Champagne with the same creative spirit that goes into Krug Grande Cuvée, beyond the very notion of vintage.

## TASTING NOTES:

- Unexpected subtleness of its pale pink colour, promise of elegance and refinement.
- Aromas of rose hips, cured ham, mulberries, redcurrant, peony, pepper & pink grapefruit.
- Delicate flavours of honey, citrus & dried fruit with long ending, enhanced by its subtle bubbles.

## KRUG ROSÉ IS UNIQUE:

*Unexpected and daring.*

- Krug Rosé is everywhere we don't expect it to be, in terms of texture, colour and taste. A completely reinvented Rosé Universe.
- Krug Rosé is decidedly the most non-conformist of Krug Champagnes. Surprising and extraordinary, Krug Rosé is a controversy that is positively...delicious.
- It is the first prestige cuvee Rosé to be re-created each year, beyond the very notion of vintage.
- Together with Krug's other cuvees, it has made Krug the world's best-rated Champagne for years.
- Like all Krug Champagnes, it can age beautifully. The ID code, a six digit number located on the upper left hand side of the back label, can be used as a reference to collect bottles and enjoy them later (more information in [www.krug.com](http://www.krug.com)).

## FOOD & WINE PAIRING INSPIRATIONS:

Krug Rosé can be enjoyed alone or with foie gras, lamb, game, white meat, venison or anchovies, as well as very savoury and spicy dishes.



## KRUG ROSÉ IN ESSENCE:

Krug Rosé shows a broad and extensive aromatic palette, unusual for a Rosé Champagne. Krug Rosé reveals a unique colour, silky texture and fullness, a blend of:

- a rich selection of wines from three grape varieties and several different vintages,
- a very expressive skin-fermented Pinot Noir wine, which provides unparalleled tone and spiciness.

Krug Rosé reaches its point of beautiful freshness and refined elegance after five years resting in the cellars.

## FORMATS:

Bottle (75 cl)

Half Bottle (37.5 cl)