

KRUG
CHAMPAGNE

KRUG ROSÉ 21^{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 21^{ÈME} ÉDITION IN ESSENCE:

- Krug Rosé 21^{ÈME} Édition is a blend of 57 wines, the youngest of which dates back to 2008 and the oldest to 2000.
- Its final composition is 51% Pinot Noir, 41% Chardonnay and 8% Meunier.
- The addition of 10% traditionally macerated Pinot Noir red wine from the House's plot in Ay gives Krug Rosé 21^{ÈME} Édition its enchanting colour, length and spiciness.
- Krug Rosé 21^{ÈME} Édition spent at least seven years in Krug's cellars developing its particular expression and elegance.

THE STORY OF ITS CREATION:

- Krug Rosé 21^{ÈME} Édition was composed around the harvest of 2008, a fairly cool year with favourable conditions developing in late summer. The year's Chardonnay wines revealed unusual suppleness and fruit, the Pinot Noirs were characterful and bold while the Meuniers were affected by a severe hailstorm.
- The challenge was to counterbalance this in the blend with Meuniers from the House's extensive library of reserve wines which lent their vibrant notes of fruit and tension.
- This fusion promised to reveal the elegance and verve so characteristic of every Édition of Krug Rosé.

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 great red wine at the table with brio.
- As with all Krug Champagnes, Krug Rosé will continue to gain with the passage of time.
- The number of each Édition 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)

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.