

**KRUG**  
CHAMPAGNE

## KRUG ROSÉ 19<sup>ÈME</sup> ÉDITION

THE ROSÉ CHAMPAGNE FOR BOLD GASTRONOMIC EXPERIENCES

### KRUG ROSÉ: EVERY YEAR, A NEW ÉDITION 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. Their dream was that every year a new Édition of Krug Rosé could be created.

### KRUG ROSÉ 19<sup>ÈME</sup> ÉDITION IN ESSENCE:

- Krug Rosé 19<sup>ÈME</sup> Édition is a blend of 37 wines from 5 different years, the youngest of which is from 2006, while the oldest dates back to 2000.
- It was completed with 10% traditionally macerated Pinot Noir of the year from one special plot in Ay to add spiciness, colour and structure.
- Its final composition is 59% Pinot Noir, 33% Chardonnay and 8% Meunier.
- A long stay in Krug's cellars gives Krug Rosé 19<sup>ÈME</sup> Édition its unique expression and elegance.

### THE STORY OF ITS CREATION:

- Krug Rosé 19<sup>ÈME</sup> Édition was composed around the harvest of 2006, a capricious year with extreme high temperatures and dry periods that were followed by intense rainfall. It was a beautiful harvest, particularly good for Meunier, with the wines of the year exhibiting roundness, elegance and nice aromatic intensity.
- To realise the final creation, selected plots' wines of the year were blended with reserve wines including Pinot Noirs from some plots from Montagne de Reims Sud and Les Riceys for structure, wines from some plots of Meunier from the Vallée de Marne for additional fruit and wines from some plots of Chardonnay from Villers Marmery to add freshness and vivacity.
- In all, reserve wines from the House's extensive library made up 22% of the final blend of this Édition of Krug Rosé.

### KRUG ROSÉ IS UNIQUE:

- Krug Rosé expresses a broad palette of elegant fruit and spicy notes with 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.
- 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 19<sup>ÈME</sup> 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 complete the experience.

### FOOD & WINE PAIRING INSPIRATION:

- Unexpectedly, Krug Rosé 19<sup>ÈME</sup> Édition best accompanies very savoury dishes.
- It can be enjoyed with *foies 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)