

KRUG
CHAMPAGNE

KRUG ROSÉ 20^{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. Their dream was that every year a new Édition of Krug Rosé could be created.

KRUG ROSÉ 20^{ÈME} ÉDITION IN ESSENCE:

- Krug Rosé 20^{ÈME} Édition is a blend of 66 wines from 5 different years, the youngest of which is from 2007, while the oldest dates back to 2002.
- Its final composition is 47% Pinot Noir, 37% Chardonnay and 16% Meunier. It was completed with 10% traditionally macerated Pinot Noir of the year to add colour, vivacity and structure.
- A stay of at least seven years in Krug's cellars gives Krug Rosé its unique expression and elegance. At the House of Krug, we give time to the unforgettable and there is no recipe for Krug Champagnes. While the larger formats will stay longer in the cellars longer than the 75cl bottle, each Édition – bottle, Magnum or Jeroboam – is regularly tasted and appraised, leaving the cellars only when the winemaking team decides it is ready. This means precise times may vary from one Édition to another, as no two Éditions are alike.

THE STORY OF ITS CREATION:

- Krug Rosé 20^{ÈME} Édition was composed around the harvest of 2007, an unpredictable year of such extremes that it pushed Cellar Master Eric Lebel to rethink everything he thought he knew.
- The challenge was to assess with fresh eyes each individual plot of vines and to discern the strong potential of a number of lesser-known parcels. An early harvest revealed grapes with powerful aromas and discreet flavours.
- In all, reserve wines from the House's extensive library made up 32% 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 20^{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 complete the experience.

FOOD & WINE PAIRING INSPIRATION:

- Unexpectedly, Krug Rosé 20^{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 (75 cl) Magnum (150 cl) Jeroboam (300 cl)