

KRUG
CHAMPAGNE

KRUG ROSÉ 22^{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 Édition of Krug Rosé perpetuates this legacy.

KRUG ROSÉ 22^{ÈME} ÉDITION IN ESSENCE:

- It is a blend of 22 wines from 5 different years, the youngest of which is from 2010, while the oldest dates back to 2005.
- The addition of 9% traditionally macerated Pinot Noir red wine from the House's plot in Mareuil sur Ay gives Krug Rosé 22^{ÈME} Édition its enchanting colour, structure, length and spiciness.
- Its final composition is 56% Pinot Noir, 28% Meunier and 16% Chardonnay.
- Krug Rosé 22^{ÈME} Édition spent around seven years in Krug's cellars developing its particular expression and elegance.

THE STORY OF ITS CREATION:

- Krug Rosé 22^{ÈME} Édition was composed around the harvest of 2010, a year defined by its tumultuous climate and the unusual expression of its wines.
- The Meuniers had beautiful freshness while the Chardonnays were more unctuous. The Pinot Noirs brought fruit, citrus and finesse to the final blend.
- In all, reserve wines from the House's extensive library made up 46% of the final blend, bringing the boldness and verve so essential to each 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 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.
- The full story of every Édition is revealed online via its Krug iD, the six digits on the back label.
- Krug Rosé, like all Krug Champagnes, will continue to gain through the passage of time.



TASTING NOTES:

- At first sight, its beautiful colour holds a promise of elegance.
- On the nose are aromas of raspberries, blackcurrant, toasted brioche, spices and thyme.
- On the palate, the delicate flavours of generous red fruits and violet mix with the vivacity of citrus and grapefruit with a long and persistent finish.

FOOD & WINE PAIRING INSPIRATION:

- Krug Rosé 22^{ÈME} Édition can be enjoyed alone or with foie gras, lamb, white meat, venison, anchovies or even dishes with spices.
- It is not recommended to serve with desserts, as it best accompanies 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.