

KRUG
CHAMPAGNE

KRUG ROSÉ 24^{ÈME} ÉDITION

A 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 elegance and boldness. Inspired by the dream of the fifth generation of the House of Krug to conceive a rosé Champagne that did not exist, a rosé Champagne that could be re-created every year.

KRUG ROSÉ 24^{ÈME} ÉDITION IN ESSENCE:

- Krug Rosé 24^{ÈME} Édition is a blend of 22 wines from 7 different years, the youngest of which is from 2012, while the oldest dates back to 2006.
- Its final composition is 40% Pinot Noir, 32% Meunier and 28% Chardonnay.
- It was completed with 11% traditionally macerated Pinot Noir of the year from a special plot in Aÿ to add colour, vivacity and structure.
- A stay of around seven years or six years in the case of half-bottles, in Krug's cellars gives Krug Rosé 24^{ÈME} Édition its unique expression and elegance.

THE STORY OF ITS CREATION:

- Krug Rosé 24^{ÈME} Édition was composed around the harvest of 2012, a beautiful year with a low yield due to a succession of meteorological events. Frost, rain, storms and hail all hit the vineyards of Champagne in winter 2011 and spring 2012, followed by the driest ripening season since 1974, resulting in 20% fewer grapes.
- To realise the final creation, wines of the year, which included Pinot Noir from Clos d'Ambonnay, were blended with reserve wines from 6 other years, with 2006 and 2008 particularly helping to balance the Champagne. Reserve Pinot Noir wines from plots in the Montagne de Reims Nord contributed freshness and reserve Chardonnay wines from plots in Bethon and Villers-Marmery brought maturity.
- In all, reserve wines from the House's extensive library made up 71% 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 24^{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 24^{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:

Half-bottle (37.5 cl)

Bottle (75 cl)