

KRUG
CHAMPAGNE

KRUG ROSÉ 25^{ÈME} ÉDITION

THE ROSÉ CHAMPAGNE FOR BOLD GASTRONOMIC EXPERIENCES

KRUG ROSÉ: EVERY YEAR, A NEW ÉDITION OF THE FIFTH GENERATION'S DREAM

Krug Rosé 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 25^{ÈME} ÉDITION IN ESSENCE:

- Krug Rosé 25^{ÈME} Édition is a blend of 28 wines from 5 different years, the youngest of which is from 2013, while the oldest dates back to 2008.
- Its final composition is 45% Pinot Noir, 30% Chardonnay and 25% Meunier.
- It was completed with 11% traditionally macerated Pinot Noir of the year from La Côte Valnon, a special plot in Ay, to add vivacity, spiciness, colour and structure.
- A stay of around seven years in Krug's cellars gives Krug Rosé 25^{ÈME} Édition its unique expression and elegance.

THE STORY OF ITS CREATION:

- Krug Rosé 25^{ÈME} Édition was composed around the harvest of 2013. The season began with a seemingly endless winter followed by a rainy and cool spring. Luckily, summer was hot and sunny, although also marked by hailstorms, which took their toll in the vineyards. The wines of 2013 were complete, expressive and full of flavours.
- To craft the final creation, wines of the year, which include vibrant and chiselled Chardonnays from plots in the Côte des Blancs, the Sézannais and the Montagne de Reims, and structured Meuniers from plots in Sainte Gemme, were blended with selected plots' reserve wines from 4 other years. Unctuous reserve wines from plots in the year 2008 add roundness, while Pinot Noir wines from plots in Ambonnay and Bouzy across different years impart fruit intensity and Meuniers of 2012 add structure.
- In all, reserve wines from the House's extensive library made up 50% of the final blend of this Édition of Krug Rosé.

KRUG ROSÉ IS UNIQUE:

- Krug Rosé expresses a broad palette of plots' wines with fruit characters of all types, and spicy notes with astonishing breadth and depth.
- A perfect tango with savoury dishes, 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 25^{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 25^{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)