

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 26^{ÈME} ÉDITION IN ESSENCE:

- Krug Rosé 26^{ÈME} Édition is a blend of 28 wines from 7 different years, the youngest of which is from 2014, while the oldest dates back to 2005.
- It was completed with 11% traditionally macerated Pinot Noir of the year blended from plots in Aÿ and Taissy, to add a unique spiciness, colour and structure. Its final composition is 44% Pinot Noir, 30% Chardonnay and 26% Meunier.
- A stay of at least seven years in Krug's cellars gives Krug Rosé 26^{ÈME} Édition its unique expression and elegance.

THE STORY OF ITS CREATION:

- Krug Rosé 26^{ÈME} Édition was composed around the harvest of 2014, an erratic year in Champagne that oscillated between hot dry spells and cool rainy periods. Vines developed under good conditions, ensuring a generous harvest. The contrasting weather preserved freshness and resulted in great heterogeneity throughout the region, underscoring the importance of the House's plot-by-plot approach.
- To craft the final creation, plots' wines of the year, which included chiselled and elegant Chardonnays from the Côte des Blancs and the Montagne de Reims, and a very special Pinot Noir from Sacy, which stood out for its brilliant redcurrant notes, were blended with selected plots' reserve wines from 6 other years, including unctuous Chardonnay wines from 2006 to impart roundness.
- In all, reserve wines from the House's extensive library made up 33% 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 26^{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.

**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 26^{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)