KRUG
CHAMPAGNE

KRUG ROSÉ 23ÈME 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 23ÈME ÉDITION IN ESSENCE:

- Krug Rosé 23ème Édition is a blend of 60 wines from 10 different years, the youngest of which is from 2011, while the oldest dates back to 2000.
- It was completed with 13% traditionally macerated Pinot Noir of the year from a special plot in Ay to add spiciness, colour and structure.
- Its final composition is 45% Chardonnay, 29% Pinot Noir and 26% Meunier.
- A stay of at least seven years in Krug's cellars gives Krug Rosé 23ème Édition its unique expression and elegance.

THE STORY OF ITS CREATION:

- Krug Rosé 23ème Édition was composed around the harvest of 2011 an atypical year with high temperatures followed by cold, wet weather and low sun. The year's unusual climate made it the second earliest harvest since 1822. In the end, grapes were healthy and of surprising structure.
- To realise the final creation, carefully selected plots' wines of the year were blended with reserve wines from 9 other years, including the 2007 Meuniers of some plots from Sainte-Gemme chosen for their fruit character, as well as the 2009 Chardonnays of some plots from Trépail to add vivacity and tension.
- In all, reserve wines from the House's extensive library made up 56% 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 reveals astonishingg 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 23ème 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 23ème Édition best accompanies very savoury dishes.
- It can be enjoyed with *fois 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)

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.