

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 27^{ÈME} ÉDITION IN ESSENCE:

- Krug Rosé 27^{ÈME} Édition is a blend of 38 wines from 9 different years, the youngest of which is from 2015, while the oldest dates back to 2005.
- It was completed with 10% traditionally macerated Pinot Noir of the year blended from plots in Aÿ and Mareuil-sur-Aÿ, to add a unique spiciness, colour and structure. Its final composition is 57% Pinot Noir, 23% Chardonnay and 20% Meunier.
- A stay of around seven years in Krug's cellars gives Krug Rosé 27^{ÈME} Édition its unique expression and elegance.

THE STORY OF ITS CREATION:

- Krug Rosé 27^{ÈME} Édition was composed around the harvest of 2015, a year marked by unprecedented heat and drought that prevailed from the end of May to mid-August, slowing grape development. Fortunately, rains and reasonable temperatures in the second half of August allowed the berries to grow in optimal conditions. The harvest took place under the rain between August 31 and September 21, with great heterogeneity from plot to plot.
- To craft the final creation, plots' wines of the year were blended with selected plots' reserve wines from 8 other years.
- In all, reserve wines from the House's extensive library made up 55% 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 27^{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 27^{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)