

## Krug Rosé, Champagne

£299.00

**Vintage:** NV  
**Bottle Size:** 75cl  
**Alcohol %:** 12.50%  
**Country:** France

**Description:** Krug Rosé is pure provocation – a sensual, extravagant champagne that seamlessly fuses the intensity and elegance of the Krug style with an excitement all its own. Krug Rosé's pale pink-gold colour and exquisitely fragrant bouquet are the prelude to an abundance of fresh, exotic flavours. Wild berries Ginger Pepper Quince jelly Peony.

**Cepages:** Pinot Noir, Chardonnay

**Group:** Champagne

**Sub group:**

**Colour:** Rosé

**Closure:** Cork

**Producer:** Krug

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:**

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** Krug is one of the most prestigious of the classic Champagne houses. It is however relatively young and was established in 1843 by Johann-Joseph Krug, a German immigrant from Mainz on the Rhine. In style, it is distinctive and easily recognised by taste due to the house's policy of complete barrel fermentation and extended lees ageing - on the nose Krug is identified by its strongly developed and aged nutty characters, as well as a combination of raciness and freshness. On the palate, Krug commonly displays a richness both from lees and from barrel



fermentation. It is one of the most obviously oaky of Champagnes and is classically dry. Alongside Dom Perignon, this is probably the most well known and respected name in Champagne.