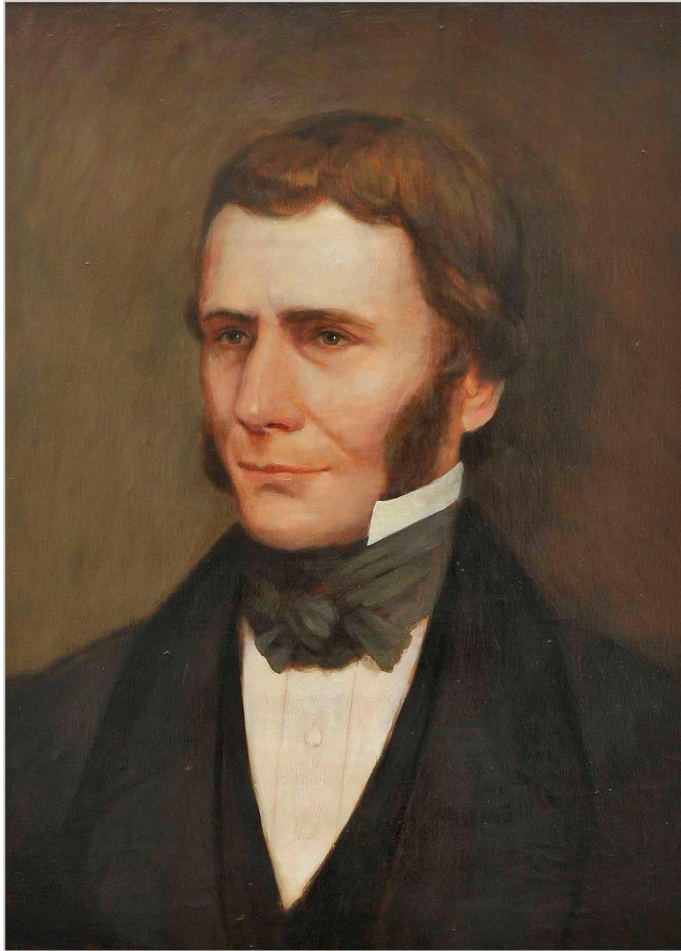


CHAMPAGNE

KRUG



After migrating from the city of Mainz when he began his career in the trade, Joseph Krug founded Krug Champagne house in 1843 in the city of Reims, and from the outset sought to produce a consistent level of high quality by the inclusion of a large number of reserve wines and a multitude of different *terroirs* from the region.

One of the hallmarks at Krug has always been the pursuit of individuality in each of the base wines included in the blends.

The art of blending has been important to Krug since the early days – as exemplified in the insistence on vinifying each parcel of grapes on its own, to allow for the variations of *terroir* to express themselves in the still wines included in each year's *cuvée*.





When the *domaine* began purchasing their own vineyards in the 1970s, they acquired a significant amount of Pinot Noir in the village of Aÿ. As the generations had passed and Joseph Krug's original vision continued on, fifth generation brothers, Henri and Remi, decided to try an experiment and develop a rose in the authentic house style.



In 1983, Henri and Remi introduced the blended wine blind to their father Paul, who had long resisted the style but was instantly impressed with their results. Krug Rose then became a prestige *cuvée* blended from three different grape varieties and a wide range of vintages, with a skin-fermented Pinot Noir base wine to deliver a characteristic personality.



The house of Krug is still very much a family business, with sixth generation Olivier Krug as the current director, insuring that the wines today are every bit as magical as they have been since the journey began.

Since the purchase of Krug by luxury goods company Louis-Vuitton Moët-Hennessy in 1999, the house has experienced another renaissance in quality, with the requisite autonomy to continue pursuing an uncompromised quality and style.





## Krug Rose

18 bottles available

\$250 per bottle

A breathtakingly beautiful Rose Champagne, the Krug multi-vintage blend has a deep onion-skin hue and a remarkable nose of cherries, blood orange, cloves, and stony minerality – full of character, and typically Krug.

On the palate the wine is full-bodied and complex, with perfect focus and balance, elegant and poised, and with a very long and seamless finish. Delicious now, but a few more years will allow its secondary layers of complexity to fully emerge.





C

[courtier@courtierwines.com](mailto:courtier@courtierwines.com)

(510) 926-6565