



# KRONE

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## ROSÉ CUVÉE BRUT

# 2017

A tribute to Pinot Noir, the Krone Rosé Cuvée Brut is a paradox of rich, berry fruit and refreshing, natural elegance. Each successful Krone vintage is an achievement; a mark of a moment, a time to be celebrated.

Vintage Méthode Cap Classique (MCC)  
Bottle-fermented sparkling wine  
85% Pinot Noir, 15% Chardonnay

The classic varieties of Pinot Noir and Chardonnay are hand-picked in the cool of the night. Krone Rosé is bottle-fermented and prior to disgorging, the bottles are packed in wooden pupitres (turning racks) and the *rémuage* (turning of bottles) is done entirely by hand. Truly a hand-crafted wine which requires patience.

Salmon-pink. Elegant, floral bouquet with delicate pomegranate, cranberries and cut red apple aromas. On the palate find a melange of juicy berries such as mulberries, just fallen off the tree, complemented by the tartness of fresh raspberries. This fruity punch is underpinned by a subtle richness of a baking cherry tart. The mousse is fine and creamy leading to a smooth, bone-dry finish enhanced by lingering berry notes.

**Alcohol:** 11% by vol, **RS:** 8.1/1  
**pH:** 3.11, **Total Acid:** 6.6g/l

#### Food Pairing Suggestions:

Charred squid with tamarind and pineapple salsa, creamy prawn and avo cocktail with spiced lime wedges, salmon with crispy skin crackling and wild rice, sesame-encrusted seared tuna, charcuterie board featuring Parma ham, prosciutto and saucisson sec.

