



PETRA SEGRETA
RESORT & SPA IN SARDINIA

KRUG
CHAMPAGNE

KRUG X PETRA SEGRETA
THE GRANDES CUVÉES OF THE PRESTIGIOUS MAISON DE
CHAMPAGNE MEET THE HAUTE CUISINE
OF ALESSANDRO MENDITTO IN THE HILLS OF SAN PANTALEO

An extraordinary tasting experience awaits in the Cabana, the private dining space of Il Fuoco Sacro, the Michelin-starred restaurant at Petra Segreta Resort & Spa. The menu features dishes inspired by the carrot, this year's signature ingredient chosen by the Maison to celebrate its historical and creative ties to the culinary world.

Available exclusively by reservation from June to September



San Pantaleo, Sardinia - Fine Champagne meets the art of hospitality in **Krug x Petra Segreta**, a collaboration between the esteemed Maison de Champagne of Reims, and the five-star Petra Segreta Resort & Spa. Nestled in the hills of San Pantaleo, the resort is the island's only Relais & Chateaux property.

COAST^{PR}

An exclusive selection of cuvées will be carefully paired with cuisine by head chef **Alessandro Menditto**, served for the occasion in the **Cabana**, the private dining space within the Michelin-starred Il Fuoco Sacro restaurant.

From June through September, Petra Segreta's most exclusive, private and panoramic space will provide the backdrop to this exceptional experience – **also open to external guests**. The menu is inspired by the Krug philosophy and this year's star ingredient – the versatile carrot – with each course elevating the five iconic Krug labels on the tasting menu.



Tuesday 5th August brings the **highlight event** of the summer, when Head Chef Alessandro Menditto joins forces with award-winning Chef **Enrico Bartolini** for a four-hands dining event. A spectacular aperitif overlooking the gulf will be accompanied by the latest editions of Krug Grande Cuvée and Krug Rosé, followed by four specially conceived courses.

"At Petra Segreta, we love to surprise our guests with experiences they won't find anywhere else," explains **Enrico Zoratto**, F&B Manager at the resort. "With Krug, we share the pursuit of excellence, attention to detail and a passion for authenticity, values that are the foundation for the Krug x Petra Segreta project. I personally selected the labels for the tasting in collaboration with the Maison, which Chef Alessandro Menditto complements with creative and wonderfully refined dishes."

"For Krug, every year is unique - shaped by nature, coloured by cultivation of the vines, brought to life through the winemaking process, and perfected by time. Each year, Chef de Caves at Maison Krug, Julie Cavil, will taste around 400 different wines, 250 from the latest harvest and 150 reserve labels from previous years, interpreting the nuances of each, applying intuition and vision to the complex art of blending. Likewise chefs, as culinary artists, draw inspiration from nature and its abundance. The Krug in the Kitchen project celebrates the Maison's historic connection with the gastronomic world, inviting chefs from all over the globe to create original recipes around a single humble ingredient every two years. Alessandro Menditto, Head Chef at Petra Segreta Resort & Spa, has joined the project, creating extraordinary culinary combinations, inspired by the versatile carrot, to pair with our most prestigious cuvées." says **Carlo Vallarino Gancia**, Senior Brand Manager for Krug.

MENU KRUG X PETRA

The Krug x Petra Segreta experience begins with an **aperitif on the patio overlooking the gulf as the sun goes down**. Canapés are paired with **Krug Grande Cuvée 172ème Édition**, a blend of 146 wines from 11 vintages (2000 to 2016): 44% Pinot Noir, 36% Chardonnay and 20% Meunier, aged for about seven years in the cellar.



Afterwards, dinner is served in the Cabana, beginning with *Flame-grilled spiny Sardinian artichoke, clams and mint*, accompanied by **Krug Vintage 2011**, a bold and elegant Millésimé crafted from Pinot Noir, Pinot Meunier and Chardonnay.

For the *Carrot dumpling with citrus, marinère sauce with cannolicchi and Cabras bottarga*, the **Krug Rosé 28ème Édition** has been selected: a skilful blend of 32 wines from six vintages (2010 to 2016), including 10% of Pinot Noir vinified as red wine.



Next, *Blue lobster with basil aubergine, peanut, fig leaf and Kumquat sauce* is matched with **Krug Vintage 2006**, with its depth, generosity and enveloping character.



For the grand finale, *Almond sorbet with carrot broth and meringue, strawberries and rhubarb, milk rice and yuzu sorbet* is paired with **Krug Vintage 2004**, fresh and vibrant, evoking early summer mornings in the Champagne region.

The Krug x Petra Secret experience is available exclusively via reservation on the website www.petrasegretaresort.com/en/krugexperience/ or by contacting the resort on +39 0789 1876441 or by emailing fbmanager@petrasegretaresort.com.

Price: € 1,000 per person.

Images are available at this [link](#)

NOTES TO EDITORS

MAISON KRUG

Maison Krug was founded in Reims in 1843 by Joseph Krug, a visionary non-conformist with an uncompromising philosophy, driven by his understanding that the true essence of Champagne is pleasure itself. His dream was to craft the very best Champagne possible every single year, regardless of annual variations in the weather. Focusing on the vineyard's character, respecting the individuality of each plot and its wine, as well as building an extensive library of reserve wines from many different years, allowed Joseph Krug to fulfil his dream.

Six generations of the Krug family have carried forward this dream, continually enriching the founder's vision and savoir faire. www.krug.com

PETRA SEGRETA RESORT & SPA

Tucked away in the hills of San Pantaleo, overlooking the Costa Smeralda, Petra Segreta Resort perfectly combines the charm of the Gallura countryside with the five-star services of a Relais & Chateaux property.

At the heart of five hectares of Mediterranean maquis - among essences of myrtle, mastic and juniper - sits the elegant clubhouse, warmed in spring by open fires, the bar with panoramic views over the sea, and three restaurants: Il Fuoco Sacro, the Osteria del Mirto and the Terrazza del Mirto - the perfect rooftop location for summer evenings. Set a little way apart are the spa area and pool.

The estate offers 27 rooms and suites, including 11 with private heated pools, and the new Petra Signature Pool Suite. Interiors are furnished with Sardinian elements alongside souvenirs from trips to distant countries that have inspired Luigi Bergeretto and Rosella Marchese, owners and perfect hosts.

Head Chef Alessandro Menditto leads the culinary team, flanked by F&B Manager Enrico Zoratto, under the guidance of Enrico Bartolini, Italy's most Michelin-starred chef. Il Fuoco Sacro restaurant has earned its first Michelin Star along with excellent ratings in leading guides, helping to make it one of the premier gourmet destinations in Sardinia.

Wellness is also central at Petra Segreta, where the spa offers holistic treatments and oriental massages in a Balinese hut, hidden away between giant granite boulders.

www.petrasegretaresort.com

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