

KRUG
CHAMPAGNE

KRUG GRANDE CUVÉE 172^{ÈME} ÉDITION

THE 172ND EDITION OF THE MOST GENEROUS EXPRESSION OF CHAMPAGNE

KRUG GRANDE CUVÉE: EVERY YEAR, A NEW ÉDITION OF THE FOUNDER'S DREAM

Krug Grande Cuvée is born from the dream of one man, Joseph Krug, to craft the very best Champagne he could offer, every single year, regardless of annual variations in climate. Since 1843, the House of Krug has honoured this vision with each new Édition of Krug Grande Cuvée: the most generous expression of Champagne.

KRUG GRANDE CUVÉE 172^{ÈME} ÉDITION IN ESSENCE:

- It is a blend of 146 wines from 11 different years, the youngest of which is from 2016, while the oldest dates back to 1998.
- Its final composition is 44% Pinot Noir, 36% Chardonnay and 20% Meunier.
- A stay of around seven years in Krug's cellars gives Krug Grande Cuvée 172^{ème} Édition its distinct expression and elegance.

THE STORY OF ITS CREATION:

- Krug Grande Cuvée 172^{ème} Édition was composed around the harvest of 2016, a year of weather conditions so contrasting, they became a caricature of the climatic pendulum. An extremely wet spring, with +70% rainfall versus the norm between April and June, made vineyard work difficult and increased disease pressure. Clement weather ensued from flowering onwards, allowing the vineyard to recover, ending with a heatwave at the end of ripening.
- The marathon harvest took place from September 9 to October 2 yielding classic grapes in good health and wines all about expression and character, regardless of grape variety or origin.
- To create this Édition of Krug Grande Cuvée, the Cellar Master looked to accentuate the year's elegantly diverse aromatic expressions with a broad spectrum of different plots' wines from 10 other years.
- In all, reserve wines from the House's extensive library made up 42% of the final blend, bringing the breadth and roundness so essential to each Édition of Krug Grande Cuvée.

KRUG GRANDE CUVÉE IS UNIQUE:

- The art of blending wines from so many different years gives Krug Grande Cuvée its unique fullness of flavours and aromas, impossible to express with the wines of just a single year. It is the full orchestra, playing together the symphony of Champagne.
- The Édition number identifies a specific creation of Krug Grande Cuvée. It corresponds to the number of years in the House of Krug the founder's dream has been re-created.
- As all Krug Champagnes, Krug Grande Cuvée will continue to gain with the passage of time.



TASTING NOTES:

- At first sight, intense yellow gold.
- An elegant and aromatic nose of white flowers, lavender and almond holds the promise of finesse upon the first sip.
- The palate is delicate and intense, long, fresh and persistent. White fruits dominate over yellow and are complemented by citrus through Krug Grande Cuvée's characteristic lemony notes. Gentle nuances of white flowers and violet caress the palate, giving way to hints of eucalyptus and menthol.

FOOD & WINE PAIRING INSPIRATION:

As Krug Grande Cuvée 172^{ème} Édition is particularly floral, it is in perfect harmony with recipes created with flowers, as well as a wealth of culinary combinations, from the simplest to the most sophisticated, from an aged parmesan to turbot *à la truffe*. It can be enjoyed as an aperitif with Jabugo ham and mature comté or served to accompany oysters, grilled shrimps, Indian or Moroccan food, as well as desserts such as carrot cake, *tarte tatin* and cheesecake.

FORMATS:

Bottle (75 cl)

Discover more about your bottle of Krug with the Krug iD on the Krug app, Twitter or Google.
<http://app.krug.com>, @krug or krug.com.