

KRUG 1998

*The expression of the year captured by Krug
Hommage au Chardonnay – A Tribute to Chardonnay*



www.krug.com

THE YEAR 1998 IN CHAMPAGNE:

The weather in 1998 was somehow classic, very contrasted as often happens in Champagne, with a particularly hot month of August, the hottest since 1962 in Champagne. It was followed by heavy rain in early September, then dry, mild weather during harvest. The harvest allied quantity and quality of grapes.

For the House of Krug, a focus on Chardonnay for our 1998 vintage was an obvious choice due to the outstanding personality of Chardonnay grapes of that year. This vintage is known as our “Hommage au Chardonnay” as it is only the second Krug vintage, after 1981, where Chardonnay dominates.

THE YEAR 1998: THE STORY OF THE YEAR 1998 CAPTURED BY KRUG

Each Krug Vintage has its own story to tell: Krug has blended wines coming from many different plots of 3 grape varieties dominated by Chardonnay, very unusual for Krug as it is the second story of this kind. The first was in 1981. Krug 1998 has an extraordinary natural long finish, enhanced by a stay of over ten years in the cellars.

Every Krug Vintage is crafted to be different. Each vintage reveals the expression of a particular year, with its distinct character, and with a special story to tell, captured uniquely by Krug. Each Krug vintage is the story of a year as seen by Krug. There are as many stories as there are Krug Vintages. Krug 1998 is the way the House of Krug relates the story of that year. Krug 1998 has astonishing purity, precision, elegance and a very long finish. You may be struck by Krug 1998’s expressive aromas of bread, hazelnuts, dried fruit, caramelised orange peel, then cocoa as it warms up, and finally pepper and gingerbread. Or by the flavours of crystallised citrus fruits, caramelised orange peel, dried fruits, pepper and gingerbread with soft creamy texture. Krug 1998 has an extremely high ageing potential.

FOOD PAIRING INSPIRATIONS:

Krug 1998 could be enjoyed with fish with fine flesh such as sea bass or turbot accompanied by lemon sauces or citrus fruits, as well as spicy or exotic dishes (Japanese, Chinese, Indian, Thai), with crystallised ginger and other spices.

MOST RECENT RATINGS:

Krug 1998, together with Krug’s other cuvees, has made Krug the world’s best-rated Champagne for years.

<i>Wine Spectator</i> , December 2011	97/100
<i>Guide Gilbert & Gaillard</i> 2011	100/100
<i>Good Wine Guide</i> 2011, Australia	97/100



SOME COMMENTS FROM THE CRITICS:

“Offering precision focus and detail, this rich bubble delivers layer upon layer of fruit and floral flavors, with savory notes”

Wine Spectator, Dec. 2011

Score: 97/100

“A staggeringly great champagne with more than ten years under its belt, this is every bit as complex as you’d expect. Super-fine bead and lightly toasted hazelnut aromas, chalk, toasted bread and woody spices, then grapefruit and lemon citrus and some candied lemon peel too. The palate’s soft and smooth, with real precision and focus: zesty citrus-fruit flavour, fine toasted hazelnut, impressively cut acidity and a truly symphonic and complete character that finishes right on point.”

The Sydney Morning Herald / Good Wine Guide 2011,
Nick Stock, Australia, Dec. 2011

Score: 97/100

“Une palette aromatique superbe d’amandes, de noisettes et d’agrumes rôtis, qui conjugue maturité, complexité et fraîcheur. La bouche est pleine et séveuse, au toucher jubilatoire, pur et délicat. Souhaitons à la jeune génération de vigneron champenois de faire son miel de cette excellence.”

La Revue des Vins de France, Guide d’achat, Antoine Gerbelle, Dec. 2010

Score: 19/20

“Dernier né de la Maison, il séduira les aficionados de ce mythe champenois. Le nez d’une extrême vinosité annonce des notes de cuir, de moka, sur un boisé très « cèdre ». Le vin s’empare du palais sur une effervescence musclée, dense, avec une fine approche tannique. La finale est d’une harmonie exemplaire, reflétant l’esprit d’un millésime de maturité extrême.”

Les Meilleurs Vins de France 2011, Gault & Millau, Jan. 2011

Score: 18.5/20

