

KRUG VINTAGE IN THE WORLD OF KRUG:

At the House of Krug each Krug Vintage is crafted to be different, created to reveal the expression of a year's specific character, captured uniquely as only the House of Krug can. There are as many stories as there are Krug Vintages.

TASTING NOTES:

- Beautiful, intense golden colour that begins to reveal the year.
- Aromas of caramel, nougat, hazelnut, freshly baked pastries fresh from the oven.
- Flavours of citrus-fruit gratins, lime zest with a very long finish and persistence.

KRUG 2000 IS UNIQUE:

The expression of the year 2000 captured by Krug: a story of indulgence.

- Krug 2000 is a “tour de force” that succeeds in being rich, precise and complete all at once.
- Krug 2000 is one of the most intense of Krug's Vintage Champagnes, as 2000 has to be classified among the warmest years in which Krug created Vintages, all of which revealed themselves to be great Champagnes (1947, 1959, 1976, 1982, 1989).
- It takes its place alongside Krug's other cuvees, which have made Krug the world's best-rated Champagne for years.
- Like all Krug Champagnes, it can age beautifully.

THE YEAR OF 2000:

2000 was a year of extremes, at once hot, rainy and stormy. The harvest was bountiful and the grapes were astoundingly rich.

FOOD & WINE PAIRING INSPIRATIONS:

Caramelised scallops with pineapple, spicy sauces, rich gravies, squab, confit of vegetables or citrus fruits, sweet-and-sour sauces and even spices. Excellent with desserts containing roasted fruits (bananas, peaches, citrus fruits).



KRUG 2000 IN ESSENCE:

Krug decided to create a vintage for this last year of the millennium and named it “Gourmandise Orageuse” (Stormy Indulgence) to relate the infinite indulgence provided by this unusual and climatically chaotic year.

Krug 2000 is a blend of wines of that year, coming from many different plots, Krug's very expressive dialogue of:

- powerful Pinot Noir (42%),
- aromatic and expressive Chardonnay (43%),
- generous Pinot Meunier (15%).

Krug 2000 features extraordinary finesse thanks to more than ten years in the cellars.

FORMATS:

Bottle (75 cl)