

## KRUG 2003

*The expression of the year as captured by krug  
Vivacité Solaire – Vivacious radiance*



[www.krug.com](http://www.krug.com)

Each Krug Vintage is crafted to be exceptional and different. Every vintage reveals the expression of a particular year with its distinct character and a special story to tell, captured uniquely by Krug. Krug 2003 is an adventure of sun-drenched luminosity, unexpected freshness, delicious intensity and astonishing finesse, far from the preconceived ideas about an over-heated year. You may be surprised by Krug 2003 with its expressive aromas of citrus, plum, liquid honey and brioche. Or by flavours of fresh summer fruits, red grapefruit along with candied peel, roast chestnut and caramelized apple tart with a long finish and persistence. Krug 2003 will continue to gain with time.

### FOOD PAIRING INSPIRATIONS:

Krug 2003 can be enjoyed with dishes involving quince and citrus fruits, such as veal, lamb and quince tagine, fine fish and/or shellfish with citrus-based sauces, oysters au gratin. Recipes with spices, cinnamon, curry are good options and for dessert; a nicely prepared bread pudding with redcurrant coulis or citrus gratin.

### THE YEAR 2003: THE STORY OF THE YEAR 2003 CAPTURED BY KRUG:

To tell the very particular story of the year 2003, Krug blended wines of the year from many different plots. Krug 2003 is a dialogue of Chardonnays with plenty of aromatic richness, blended discreetly with a significant presence of red grape wines: fresh and balanced - structure and body – provided by Pinot Noirs, combined with vivacious Meuniers selected from a wide variety of villages. The finesse and elegance of Krug 2003 is enhanced by close to ten years in the cellars.

### THE YEAR 2003 IN CHAMPAGNE:

A year like none other, combining many circumstances: a dry winter and spring, very premature blooming followed by two serious frosts and then a summer of scorching heat. Krug decided to create a vintage for this particular year and named it “Vivacité Solaire” (Vivacious Radiance) to relate an unexpected story of a hot year that surprised Krug with fruit, freshness, balance, expressiveness, vivacity and elegance all at the same time.

### LAST RATINGS:

Krug 2000, together with Krug’s other cuvees, has made Krug the world’s best-rated Champagne for years.

To be presented in 2014

### SOME COMMENTS FROM THE CRITICS:

To be presented in 2014

