KRUG
CHAMPAGNE

KRUG 2011

SPIRITED ROUNDNESS | RONDEUR CISELÉE

KRUG VINTAGE: THE MUSIC OF A SINGLE YEAR

At the House of Krug, every Krug Vintage celebrates the distinct character of a particular year. A Krug Vintage is a blend of the most expressive wines from a single year enhanced by a stay of over ten years in the cellars. Every Krug Vintage is different: it is a small ensemble of musicians performing the music of the year, captured by Krug.

THE YEAR 2011:

The year 2011 for Krug was split in two, with reversed seasons and an abrupt switch upon flowering. Unbridled summer weather arrived in spring, spurring the vines to develop rapidly and flowering to occur mid-May, three weeks earlier than usual. Rainfall and cool weather ensued. The paradoxical climate reached peak unpredictability on the eve of harvest with four scorching days followed by intense rain and a sudden drop in temperature. Harvest took place from August 25 to September 3, 2011, with homogeneity in grape maturation and the Clos d'Ambonnay unexpectedly being harvested the day before the Clos du Mesnil.

The Pinot Noir wines of the year exhibited magnificent balance and beautiful structure, while the Meuniers retained wonderful freshness and elegant bitters. The Chardonnays – most affected by the heat spikes – were juicier and riper than other years, with exemplary roundness and generosity rather than their usual tension. For the House's Tasting Committee, it was clear the climate had a striking impact on the wines, affecting the fruit as if to "cook" it with the heat, while the sugar content remained moderate. Surprisingly, the wines that stood out that year were plots one would not expect.

KRUG 2011 IN ESSENCE:

- Krug 2011, is a surprising Krug story allying finesse and power, nicknamed "Spirited Roundness" by the House's Tasting Committee.
- For Krug, the year 2011 gave birth to an assertive Krug Champagne full of character, opulent yet crisp. Krug 2011 is ample, generous, and assertive.
- To tell the story of 2011, a selection of Pinot Noir plots' wines constitutes almost half (46%) of the blend, imparting beautiful structure and magnificent balance, while Chardonnay plots' wines (37%), most affected by the heat spikes, imbue ripe and juicy fruit aromas, and Meuniers (17%) add a wonderful freshness with elegant bitters.
- The striking profile of Krug 2011 comes after 12 years in the cellars, gaining in expression, harmony, and finesse.
- As all Krug Champagnes, Krug 2011 will continue to gain with the passage of time.

TASTING NOTES:

- At first sight, a brilliant yellow gold.
- A nose of fresh summer apricots and white fruits give way to tangy star fruit and fresh citrus followed by mentholated, liquorice nuances with a touch of basil leaf.
- On the palate, opulent with power and roundness, expressing flavours of stewed, caramelised, dried fruits, and jam. Marzipan, barley sugar, praline, honey and hazelnut take hold with hints of smokiness, thyme and rosemary evocative of a stroll through the garrigue in summer. Almost by surprise, the chiselled, lively finish lingers with mouth-watering notes of blood orange, sea salt and grapefruit zest.

FOOD & WINE PAIRING INSPIRATION:

This Champagne will pair deliciously with grilled meats, shish kabob or Greek brochettes, and shellfish with character, such as black crab. The assertive nature of Krug 2011 makes it a sumptuous match for spicy dishes and mouth-watering desserts like rhubarb pie and bitter orange jam.

FORMATS:

Bottle (75 cl)

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