

KRUG
CHAMPAGNE

KRUG CLOS D'AMBONNAY 1996

THE INTENSITY OF PINOT NOIR 1996

KRUG CLOS D'AMBONNAY IN THE WORLD OF KRUG:

The meticulous savoir-faire of the House of Krug has revealed two extraordinary and rare Champagnes of two exceptional terroirs: Krug Clos d'Ambonnay & Krug Clos du Mesnil. Each expresses the individuality, purity and intensity of a single walled plot of vines, a single grape variety and a single year in two of the greatest terroirs in the Champagne region.

TASTING NOTES:

- Light gold with slight hints of violet, recalling its Pinot Noir origins.
- Sumptuous aromas of a plum tart that has just come out of the oven, brioche, lightly toasted hazelnuts, orange blossom, candied apricots and citrus.
- The palate is incredibly concentrated, full and deep, reminiscent of autumn fruits, an amazing freshness and great fullness, enhanced by a very long finish.

KRUG CLOS D'AMBONNAY 1996 IS UNIQUE:

Krug Clos d'Ambonnay 1996 successfully reveals the intensity of a tiny walled single plot of Pinot Noir in the year 1996.

- Krug's Clos d'Ambonnay walled single vineyard sits in the heart of Ambonnay, one of the most renowned villages for Pinot Noir in the Champagne region and the main source of supply of grapes for Krug since the House's early years.
- This tiny vineyard of just 0.68 hectare makes Krug Clos d'Ambonnay 1996 extremely rare.
- Together with Krug's other cuvees, it has made Krug the world's best-rated Champagne for years.
- Like all Krug Champagnes, it can age beautifully.

KRUG CLOS D'AMBONNAY 1996 IN ESSENCE:

The House of Krug chose to reveal Krug Clos d'Ambonnay 1996 because the year 1996 succeeded in fully expressing the potential of this walled plot. Krug Clos d'Ambonnay is the second Champagne of this exceptional terroir ever created, after 1995.

- It exalts the intensity of a single walled vineyard (called a clos in French) in the village of Ambonnay, of a single grape variety: Pinot Noir, of a single year: the year 1996.
- It admirably combines character and elegance, honed by a stay in the cellar of over twelve years.



THE YEAR 1996 IN THE VILLAGE OF AMBONNAY:

Extremely wide temperature variations as the grapes were coming to the end of the cycle in the vineyard, with warm, sunny days and very cold nights, resulted in ripened grapes with an extremely high freshness. This weather pattern exalted the finesse of Clos d'Ambonnay's Pinot Noir grapes. 1996 is to become a year that will go down in Champagne's history books.

FOOD & WINE PAIRING INSPIRATIONS:

Pan-seared firm white fish, sea bass with langoustine sauce or a light creamy almond sauce, boiled or grilled langoustines with a light sabayon cream, or simple food of high quality, such as "pata negra" bellota ham, or just a little black truffle sandwich.

FORMATS:

3000 bottles (75 cl) each individually numbered

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