

KRUG CLOS D'AMBONNAY 1998

The intensity of a single tiny walled plot of Pinot Noir revealed

by Krug in the year 1998



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Krug Clos d'Ambonnay 1998's striking exuberance blossoms into a unique finale. Krug Clos d'Ambonnay 1998 celebrates, with the rarest of Champagnes, the unique character of a particular Pinot Noir grape in the year 1998. They were harvested in the tiny walled 0.68-hectare plot in the heart of Ambonnay, one of the most distinguished villages for this grape variety in Champagne, and one which has played a very special role in the life of the House of Krug. Only Krug's savoir-faire can successfully reveal the fullness and intensity of grapes from this single plot in the year 1998, enhanced by over twelve years in the cellars gaining finesse and elegance. Krug Clos d'Ambonnay 1998 has a very high ageing potential.

FOOD PAIRING INSPIRATIONS:

Krug Clos d'Ambonnay 1998 can be enjoyed with truffles, bold flavours, poultry and noble shellfish (common and spiny lobster). It may also be enhanced by simple but wonderful food pairings such as shavings of aged parmesan, scrambled eggs with truffles, pata negra ham fed with bellota, or toasted rustic bread with truffles and extra virgin olive oil.

TASTING NOTES:

Krug Clos d'Ambonnay 1998 has intense golden colour with hints of red tones. Amazing aromas of milky caramel, barley sugar, toasted bread, blackcurrant, red fruit jam and jellied fruits. In the palate you may find very rich notes of wild fruits, tarte tatin, brioche, redcurrant and liquorice enhanced by an elegant long finish.

THE YEAR 1998 IN THE VILLAGE OF AMBONNAY:

1998 was a classic year, full of contrasts, typical in Champagne with an extremely hot month of August followed by some heavy rains. In the case of Ambonnay, this resulted in astoundingly rich, delicious grapes that hinted at the wonderful potential of 1998 Krug's Clos d'Ambonnay wines from the very first tasting sessions.

NUMBER OF BOTTLES OF KRUG CLOS D'AMBONNAY 1998: 4,760 75 cl bottles, each individually numbered.

MOST RECENT RATINGS:

Krug Clos d'Ambonnay 1998, together with Krug's other cuvees, has made Krug the world's best-rated Champagne.

<i>Wine Spectator</i> , 2012	96/100
Tom Stevenson, <i>The World of Fine Wine</i> , 2011	20/20
Tom Canavan, 2011	96/100



SOME COMMENTS FROM THE CRITICS:

“Hint of copper in the color. The quintessence of Pinot Noir, so pure and so bright. The toast-laden aromatic notes are just the beginning of this stellar Champagne’s long and slow evolution. What more could even the fussiest champagne lover expect or demand from a blanc de noirs? Uniquely expressive; pure class!”

Tom Stevenson, *The World of Fine Wine*, Dec. 2011

Score: 20/20

“A sense of finesse belies the power of this seamlessly integrated Champagne, with fresh acidity and fine-grained texture.”

Wine Spectator, 2011/2012

Score: 96pts

“The third vintage from this tiny Clos following 1995 and 1996, this is a Champagne with a big, rich and deep colour and with big aromas too: yeasty and nettly deep, with a touch of nougat before huge structure on the palate. There is a hint of red fruit, but there is some tannin too and a meaty, umami richness and very tight, decisive acidity that creates a wine of great substance but length and finesse too.”

Tom Canavan, 2011

Score: 96/100

“Deep golden color with a peachy hue. Layered nose that opens in the glass. Deep and multidimensional. Spice, wood, honey, burned sugar. Powerful on the palate, which shows oaky tones. Superbly fine mousse. Smooth, calm and concentrated. Big boy.”

Essi Avellan MW, *The World of Fine Wine*, 2011

Score: 19.5 pts

“In the glass it has an almost pinkish hue. Great depth and rich aromas immediately let you know you are in for a real treat and what follows, if possible, is even better. Lurking in the background, wonderful and delicate fruit work in harmony showcasing the ‘house’ elegance and the Pinot adds a little extra depth. The finish is sublime and lingers and lingers. Balanced and singing in perfect tune. This was my first experience of Clos d’Ambonnay and it blew me away. Forget the price.....this is a profound and intellectual wine which leaves you asking one question. How do I get my hands on some? Forget the rather large price tag, if you love Champagne you have to have Clos d’Ambonnay.”

Tom Chadwick, "*Hallowed Turf*", *Bordeaux Index Blog*, 25/10/2011

Score: 98 pts

“Deep, mature color, with hints of Spanish gold; an attractive nose of mushroom, figs, and dried fruit. An elegant palate, just tiring a little, but with the wisdom of age and experience to delight the many aficionados of such a style.”

Simon Field MW, *The World of Fine Wine*, 25/10/2011

Score: 18.5 pts

