KRUG CLOS D'AMBONNAY 2000

THE INTENSITY OF A SINGLE PLOT OF PINOT NOIR IN 2000

KRUG CLOS D'AMBONNAY IN THE WORLD OF KRUG:

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

TASTING NOTES:

- A particularly luminous straw-gold colour which shimmers with brightness.
- Aromas of brioche, caramel and spices.
- In the mouth, a very fresh taste with rich flavours of tarte tatin, caramel and pastry cream, with a long and slightly lemony finish.

KRUG CLOS D'AMBONNAY 2000 IS UNIQUE:

Krug Clos d'Ambonnay 2000 is the expression of a unique walled plot of Pinot Noir harvested in 2000. This year the grapes were very concentrated and generous, making the harvest a supremely qualitative one.

- The single walled vineyard of Krug's Clos d'Ambonnay lies in the heart of the village of Ambonnay, renowned for having some of the best Pinot Noir grapes 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 2000 extremely rare.
- Like all Krug Champagnes, Krug Clos d'Ambonnay 2000 ages beautifully.

THE YEAR 2000 IN THE VILLAGE OF AMBONNAY:

2000 was once hot, rainy and stormy. The harvest at Krug's Clos d'Ambonnay took place in one day on September 29th; it was superbly bountiful with astoundingly rich Pinot Noir grapes.

FOOD & WINE PAIRING INSPIRATIONS:

Krug Clos d'Ambonnay 2000 may be enhanced by accompanying it with meat such as a spiced lamb tajines. It can also be enjoyed with a sweet and sour association: a sweet potato mash with a dash of grated nutmeg, or any creative combination with candied citrus fruits.

KRUG CLOS D'AMBONNAY 2000 IN ESSENCE:

The House of Krug chose to reveal Krug Clos d'Ambonnay 2000 because, from the very first tastings, the Pinot Noir grapes harvested glowed with a rare generosity and beauty; they revealed a delightful, balanced character without any excess aromatic intensity. The year 2000 thus succeeded in expressing the full potential of this walled plot with true beauty and poise.

- It exalts the crisp purity of a single walled plot of vines (Clos in French): Krug's Clos d'Ambonnay from the village of Ambonnay, and of a single grape variety: Pinot Noir, all from a single year: 2000.
- It reveals a precise signature and a striking grace, developed while resting in our Krug's cellars for over ten years.

FORMATS:

5158 bottles (75cl), each individually numbered

Discover more about your bottle of Krug, with Krug ID on Krug app
http://app.krug.com or via krug.com.