

KRUG CLOS DU MESNIL 1998

*The calm purity of an iconic walled garden of Chardonnay
revealed by Krug in the year 1998*



www.krug.com

THE YEAR 1998 IN THE VILLAGE OF MESNIL-SUR-OGER:

Mild weather in the spring and high temperatures in August were succeeded by heavy rains in early September, then radiant sunshine during harvest. The great winners of that year were Chardonnays, even more so for the Chardonnays from Mesnil-sur-Oger: the wines were fresh, lively, aromatic and elegant; their immense potential was clear from the start.

NUMBER OF BOTTLES OF KRUG CLOS DU MESNIL 1998: 12,000 75 cl bottles, each individually numbered.

Krug Clos du Mesnil 1998 exalts the purity of a single plot of Chardonnay, a 1.84-hectare vineyard protected by walls since 1698, in the heart of the village of Mesnil-sur-Oger, one of the most emblematic villages for Chardonnay in the Champagne region. Only Krug's savoir-faire could successfully reveal the intense purity, chiselled structure and persistent aromas of this single plot in the year 1998, enhanced by over ten years in the cellars, thus gaining finesse and elegance. Krug Clos du Mesnil 1998 is a special landmark, marking the 300th birthday of the Clos, and it will age beautifully.

TASTING NOTES:

Krug Clos du Mesnil 1998 is a picture of finesse and harmony. A unique luminous pale golden colour. Mineral aromas combined with those of candied fruit, praline and white truffle, boasting intense purity. On the palate, flavours of citrus fruit, vanilla and herbs with a chiselled structure, velvety texture and persistent finish will amaze you.

FOOD PAIRING INSPIRATIONS:

Krug Clos du Mesnil 1998 could be enjoyed with different fish and shellfish dishes, including the opulence of fish or chicken in a rich cream sauce or shrimps in cream curry sauce with fresh aromatic ginger as well as the smoothness of great caviar.

MOST RECENT RATINGS:

Krug Clos du Mesnil 1998, together with Krug's other cuvees, has made Krug the world's best-rated Champagne for years.

<i>Wine Enthusiast</i> , 2010:	100
<i>Wine Spectator</i> , 2010:	96
<i>The Wine Advocate</i> , 2011:	96



SOME COMMENTS FROM THE CRITICS:

“A wine that has created its own universe. It has a unique, special softness that allies with the total purity that comes from a small, enclosed single vineyard. The fruit is almost irrelevant here, because it comes as part of a much deeper complexity. This is a great wine, at the summit of Champagne, a sublime unforgettable experience.”

Wine Enthusiast, 2010 *Score: 100 pts*

“A picture of finesse and harmony. Hints of vanilla and warm baking spices and floral aromas introduce flavors of fresh chanterelle, honey, lemon and mineral. The vibrant structure emerges from midpalate through the finish as this unravels its charms. The aftertaste echoes orange peel, spice and woody notes. Drink now through 2020.”

Wine Spectator, 2010 *Score: 96 pts*

“The 1998 Brut Blanc de Blancs Clos du Mesnil has come together beautifully since I tasted it last year. This is a remarkably taut, focused bottle of the 1998 with great energy and minerality in its precise, crystalline fruit. I don't expect the 1998 to be one of the longest-lived Mesnils, but if this bottle is any indication, it should continue to drink well for a number of years. Anticipated maturity: 2012-2028.”

The Wine Advocate, 2011 *Score: 96 pts*

