

KRUG CLOS DU MESNIL 2000

*The calm purity of an iconic walled garden of Chardonnay
revealed by Krug in the year 2000*



www.krug.com

THE YEAR 2000 IN THE VILLAGE OF MESNIL-SUR-OGER:

Before the harvest, a hailstorm devastated a large part of the village. Situated in its heart, Krug's Clos du Mesnil resisted better than the other plots, as its vines are protected by the surrounding walls and village. Delicious, generous, ripe grapes survived the storm to provide an opulent and elegant Chardonnay.

NUMBER OF BOTTLES OF KRUG CLOS DU MESNIL 2000: 11,390 75 cl bottles, each individually numbered.

Krug Clos du Mesnil 2000, a very rare champagne, showcases the unique character of a single plot of Chardonnay, harvested in the year 2000. Krug's Clos du Mesnil 1.84-hectare vineyard overlooked by the village church has been protected by walls since 1698. The vineyard grows in the heart of Mesnil-sur-Oger, one of the most iconic villages for Chardonnay in the Champagne region. Only Krug's savoir-faire could successfully reveal the indulgence, opulence and elegance of the Chardonnay of this single plot in the year 2000, enhanced by over ten years in the cellars, thus gaining finesse.

TASTING NOTES:

Krug Clos du Mesnil 2000 has tones of luminous, very light gold with hints of green. You will be seduced by aromas of ripe apple, toffee, barley sugar, short crust pastry, raisins, honey, acacia and citrus fruits. In the palate you will find indulgent flavours of peaches and white blossoms, gingerbread, honey and orange zest.

FOOD PAIRING INSPIRATIONS:

Krug Clos du Mesnil 2000 could be enjoyed with different fish and shellfish dishes, poultry, langoustine carpaccio, scallops marinated in dill, lobster salad with citrus fruits, or grilled giant prawns.

MOST RECENT RATINGS:

Krug Clos du Mesnil 2000, together with Krug's other cuvees, has made Krug the world's best-rated Champagne for years.

Wine Spectator, 2011: 97

Tom Canavan, 2011: 97

Decanter Masterclass, 2011: 95



SOME COMMENTS FROM THE CRITICS:

“Rich and layered, gracefully integrating the complex flavor range with near seamless texture and vibrant acidity.”

Wine Spectator, 2011/2012

Score: 97 pts

“Gorgeous, nutty orange marmalade richness. Some mineral flintiness but over a broad fruit base. The 2000 has a taut palate, but there's that nutty richness, that expansive quality, the finish powering through with massive precision. Long, focused and promising huge potential. 97/100. Will be on the market in November 2011.”

Tom Canavan, 2011

“Deep lemony colour with golden highlights. Nose is very fresh and intense, it gives an almost unripe feeling, notes of sour youghurt, nuttiness, quince, green citrus fruit, yeast and oxidative notes. Very youthful but complex. Palate is nutty, very flavorful, with quince, citrus, toast and caramel. Creamy persistent mousse. Excellent balance between acidity and fruit. Elegant and powerful wine with long bitter finish.”

Decanter Masterclass, Nov. 2011

Score: 95 pts

