KRUG
CHAMPAGNE

KRUG GRANDE CUVÉE 165ÈME ÉDITION

THE 165TH EDITION OF THE FULLEST EXPRESSION OF CHAMPAGNE

KRUG GRANDE CUVÉE: EVERY YEAR, A NEW EDITION OF THE FOUNDER'S DREAM

Krug Grande Cuvée is born from the dream of one man, Joseph Krug, to offer the very best Champagne every single year, regardless of annual variations in climate. Every year since 1843, the House of Krug has honoured this dream with a new Édition of Krug Grande Cuvée: the fullest expression of Champagne.

KRUG GRANDE CUVÉE 165ÈME ÉDITION IN ESSENCE:

- It is a blend of 127 wines from 12 different years, the youngest of which dates back to 2009 and the oldest to 1990.
- Its final composition is 47% Pinot Noir, 38% Chardonnay and 15% Meunier.
- A stay of at least seven years in Krug's cellars gives Krug Grande Cuvée 165ème Édition its particular expression and elegance.

THE STORY OF ITS CREATION:

- Krug Grande Cuvée 165ème Édition was composed around the harvest of 2009, a mild year with warm and dry conditions in late summer. The wines of the year showed remarkable balance and revealed vibrant Chardonnays, elegant Pinot Noirs and radiant Meuniers.
- The challenge was to complement the wines of the year with reserve wines from the House's extensive library and imbue this Édition with Krug Grande Cuvée's distinctive fullness of flavours and aromas. Predominant among these were Pinot Noir wines from plots on the southern side of the Montagne de Reims.
- In all, the reserve wines made up 31% of the final blend, bringing the expression and structure so essential to every Édition of Krug Grande Cuvée.

KRUG GRANDE CUVÉE IS UNIQUE:

- Krug Grande Cuvée is the first Prestige Champagne recreated every year, beyond the notion of vintage.
- Blending wines from so many different years gives Krug Grande Cuvée its unique fullness of flavours and aromas, impossible to express with the wines of just a single year.
- The number of each Édition can be used as a reference to collect bottles and enjoy them later.
- The full story of every bottle is revealed via its Krug iD, the six digits on the back label.
- Krug Grande Cuvée, like all Krug Champagnes, will continue to gain with the passage of time.

TASTING NOTES:

- A light golden colour and fine, vivacious bubbles, holding a promise of pleasure.
- Aromas of flowers in bloom, ripe, dried and citrus fruit as well as marzipan and gingerbread.
- Flavours of hazelnut, nougat, barley sugar, jellied and citrus fruits, almonds, brioche and honey, among many others.

FOOD & WINE PAIRING INSPIRATION:

- Krug Grande Cuvée lends itself to a wealth of culinary combinations, from the simplest to the most sophisticated, from an extra-mature parmesan to turbot *à la truffe*.
- Among the many possibilities, it can be enjoyed as an aperitif with Jabugo ham and old comté, with a dish of oysters, grilled shrimps, Indian or Moroccan food, as well as with desserts such as carrot cake, tarte tatin and cheese cake.

FORMATS:

Bottle (75 cl)

Discover more about your bottle of Krug with the Krug iD on the Krug app, Twitter or Google.
http://app.krug.com, @krug or krug.com.