

KRUG GRANDE CUVÉE

The ultimate pleasure experience in Champagne

KRUG GRANDE CUVÉE IN THE WORLD OF KRUG:

Krug Grande Cuvée is at the heart of the House of Krug: it is its raison d'être. Since 1843, Krug Grande Cuvée has embodied the utmost in excellence that Joseph Krug, the founder of the House of Krug, sought to give his clients, a Champagne of extreme generosity and absolute elegance, the very best every year.

TASTING NOTES:

- Deep golden colour and fine, vivacious bubbles, predicting fullness and elegance.
- Aromas of flowers in bloom, ripe & dried fruit, marzipan, gingerbread and citrus fruits.
- Flavours of hazelnut, nougat, barley sugar, jellied and citrus fruits, almonds, brioche and honey.

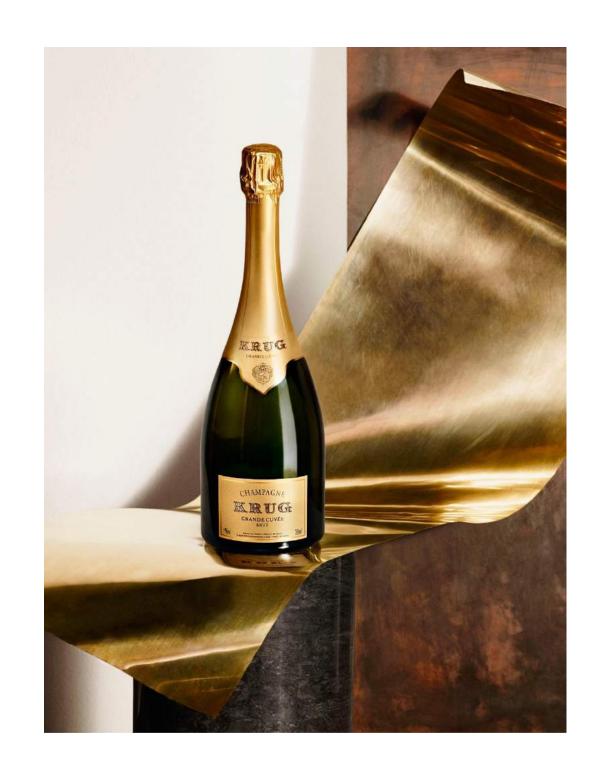


The most generous Champagne in the world with exceptional finesse.

- Over twenty years are needed to craft each bottle of Krug Grande Cuvée.
- Blending so many vintages gives Krug Grande Cuvée its unique fullness of flavours and aromas, impossible to express with the wines of just a single year.
- It is the first prestige cuvee re-created each year, beyond the very notion of vintage.
- Together with Krug's other cuvees, it has made Krug the world's best-rated Champagne for years.
- Like all Krug Champagnes, it can age beautifully. The ID code, a six-digit number located on the upper left hand side of the back label, can be used as a reference to collect bottles and enjoy them later (more information in www.krug.com).

FOOD & WINE PAIRING INSPIRATIONS:

Krug Grande Cuvée lends itself to a plethora of culinary combinations, from the simplest to the most sophisticated, from an extra mature parmesan to a dish of turbot à la truffe.



KRUG GRANDE CUVÉE IN ESSENCE:

Krug Grande Cuvée's timeless character and unforgettable sensations reconcile the paradoxical:

• fullness and finesse, maturity and freshness.

Krug Grande Cuvée is a very generous Champagne:

• a blend of around 120 wines from ten or more different vintages and three grape varieties.

Krug Grande Cuvée's exceptional finesse, expressed through its subtle bubbles is:

• the result of resting for at least another six years in Krug's cellars.

FORMATS:

Bottle (75 cl)

Magnum (1.5 l)

Half Bottle (37.5 cl)

Jeroboam (3 l)