

**KRUG**  
CHAMPAGNE

# KRUG GRANDE CUVÉE

THE FULLEST EXPRESSION OF CHAMPAGNE

## KRUG GRANDE CUVÉE IN THE WORLD OF KRUG:

Krug Grande Cuvée is at the heart of the House of Krug, it is its reason of existence. Since 1843, Krug Grande Cuvée has embodied the vision of its founder, Joseph Krug, whose dream was to offer the very best Champagne every single year, regardless of annual climate variations. Each year, a new edition of this vision is created.

## KRUG GRANDE CUVÉE IN ESSENCE:

Krug Grande Cuvée is the first Prestige Champagne re-created each year beyond the notion of vintage to offer the fullest expression of Champagne:

- It is a blend of more than 120 wines from ten or more different years and three grape varieties, Pinot Noir, Chardonnay and Meunier.

Krug Grande Cuvée's exceptional finesse is:

- the result of resting for at least seven years in Krug's cellars.

## TASTING NOTES:

- Light golden colour and fine, vivacious bubbles, predicting pleasure.
- 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, among many others.

## KRUG GRANDE CUVÉE IS UNIQUE:

- Over twenty years are needed to craft each bottle of Krug Grande Cuvée.
- Blending wines of 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.
- Together with Krug's other Champagnes, it has made Krug the world's best-rated House of Champagne for years.
- As all Krug Champagnes, Krug Grande Cuvée ages beautifully. Every edition is unique and can be identified through the Krug ID, six-digits on the back label of every bottle of Krug Champagne. It can be used as a reference to collect bottles and enjoy them later.



## 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. Among the many alternatives, one could enjoy it as aperitif with Jabugo ham and old comté, during a meal with oysters, grilled shrimps, Indian or Moroccan food as well as a carrot cake, tarte tatin and cheese cake for deserts.

### FORMATS:

Bottle (75 cl)

Half Bottle (37.5cl)

Magnum (1.5 l)

Jeroboam (3 l)

Discover more about your bottle's unique story, with Krug ID on Krug app  
<http://app.krug.com> or via [krug.com](http://krug.com).