

KRUG
CHAMPAGNE

KRUG CLOS D'AMBONNAY 1998

THE INTENSITY OF PINOT NOIR IN 1998

KRUG CLOS D'AMBONNAY IN THE WORLD OF KRUG:

The meticulous savoir-faire of the House of Krug has revealed two extraordinary and rare Champagnes of two exceptional terroirs: Krug Clos d'Ambonnay and Krug Clos du Mesnil. Each expresses the individuality, purity and intensity of a single walled plot of vines, a single grape variety and a single year in two of the greatest terroirs in the Champagne region.

TASTING NOTES:

- Intense golden colour with hints of red tones.
- Aromas of milky caramel, barley sugar, toasted bread, blackcurrant, red fruit jam and jellied fruits.
- In the palate, notes of wild fruits, tarte tatin, brioche, redcurrant and liquorice. Its striking exuberance blossoms into a unique finale.

KRUG CLOS D'AMBONNAY 1998 IS UNIQUE:

Krug Clos d'Ambonnay 1998 successfully reveals the intensity of a tiny walled single plot of Pinot Noir in the year 1998.

- Krug's Clos d'Ambonnay walled single vineyard sits in the heart of Ambonnay, one of the most renowned villages for Pinot Noir in the Champagne region and the main source of supply of grapes for Krug since the House's early years.
- This tiny vineyard of just 0.68 hectare makes Krug Clos d'Ambonnay 1998 extremely rare.
- 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 YEAR 1998 IN THE VILLAGE OF AMBONNAY:

1998 was a classic year, full of contrasts, typical in Champagne with an extremely hot month of August followed by some heavy rains. In the case of Ambonnay, this resulted in astoundingly rich, delicious grapes that hinted at the wonderful potential of 1998 Krug's Clos d'Ambonnay wines from the very first tasting sessions.

FOOD & WINE PAIRING INSPIRATIONS:

Truffles, bold flavours, poultry and noble shellfish (common and spiny lobster). It may also be enhanced by simple but wonderful food pairings such as shavings of aged parmesan, scrambled eggs with truffles, pata negra ham fed with bellota, or toasted rustic bread with truffles and extra virgin olive oil.



KRUG CLOS D'AMBONNAY 1998 IN ESSENCE:

The House of Krug chose to reveal Krug Clos d'Ambonnay 1998 because the year 1998 succeeded in fully expressing the potential of this walled plot.

- It exalts the intensity of a single walled vineyard (called a *clos* in French) in the village of Ambonnay, a single grape variety: Pinot Noir, of a single year: the year 1998.
- It reveals extraordinary finesse, the result of resting in the cellars for over twelve years.

FORMATS:

4,760 bottles (75 cl) each individually numbered.

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<http://app.krug.com> or via krug.com.