

KRUG
CHAMPAGNE

KRUG GRANDE CUVÉE 169^{ÈME} ÉDITION

THE 169TH EDITION OF THE MOST GENEROUS EXPRESSION OF CHAMPAGNE

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

Krug Grande Cuvée is born from the dream of one man, Joseph Krug, to craft the very best Champagne he could offer, every single year, regardless of annual variations in climate. Since 1843, the House of Krug has honoured this vision with each new Édition of Krug Grande Cuvée: the most generous expression of Champagne.

KRUG GRANDE CUVÉE 169^{ÈME} ÉDITION IN ESSENCE:

- It is a blend of 146 wines from 11 different years, the youngest of which is from 2013, while the oldest dates back to 2000.
- Its final composition is 43% Pinot Noir, 35% Chardonnay and 22% Meunier.
- A stay of around seven years in Krug's cellars gives Krug Grande Cuvée 169^{ème} Édition its distinct expression and elegance.

THE STORY OF ITS CREATION:

- Krug Grande Cuvée 169^{ème} Édition was composed around the harvest of 2013, a year that beautifully expressed the unique characters of some of the House's iconic plots.
- The season began with a seemingly endless winter followed by a rainy and cool spring. Luckily, summer was hot and sunny, although also marked by hailstorms, which took their toll in the vineyards. The wines of the year were generous, expressive and full of flavours.
- To create this Édition, the Cellar Master looked to accentuate the year's fullness and beautiful aromatic elegance with different plots' wines from almost every year of the first decade of the millennium.
- In all, reserve wines from the House's extensive library made up 40% of the final blend, bringing the breadth and roundness so essential to each Édition of Krug Grande Cuvée.

KRUG GRANDE CUVÉE IS UNIQUE:

- Krug Grande Cuvée is the first and, as yet, unique Prestige Champagne re-created every year, beyond the notion of vintage.
- The art of 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 Édition number identifies a specific creation of Krug Grande Cuvée. It corresponds to the number of years in the House of Krug the founder's dream has been re-created.
- The full story of every Édition is revealed online 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 fruits, as well as marzipan and gingerbread.
- Grilled notes and flavours of almond paste, quince, lemon, limoncello and dried fruit.

FOOD & WINE PAIRING INSPIRATION:

- Krug Grande Cuvée 169^{ème} Édition lends itself to a wealth of culinary combinations, from the simplest to the most sophisticated, from an aged parmesan to turbot *à la truffe*.
- It can be enjoyed as an aperitif with Jabugo ham and mature comté or served to accompany oysters, grilled shrimps, Indian or Moroccan food, as well as desserts such as carrot cake, *tarte tatin* and cheesecake.

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.