

KRUG
CHAMPAGNE

KRUG CLOS DU MESNIL 2008

THE PURITY OF A SINGLE PLOT OF CHARDONNAY IN 2008

KRUG CLOS DU MESNIL: A VIRTUOSO SOLOIST

We invite you to discover the Soloist, the expression of the extreme purity of Krug Clos du Mesnil: from a single plot – Clos du Mesnil – a single grape variety – Chardonnay – and the harvest of a single year – 2008. This 1.84-hectare (4.5-acre) vineyard has been protected by walls since 1698. The vineyard is located in the heart of Mesnil-sur-Oger, one of the most iconic villages for Chardonnay in the Champagne region.

THE YEAR 2008 AT THE CLOS DU MESNIL:

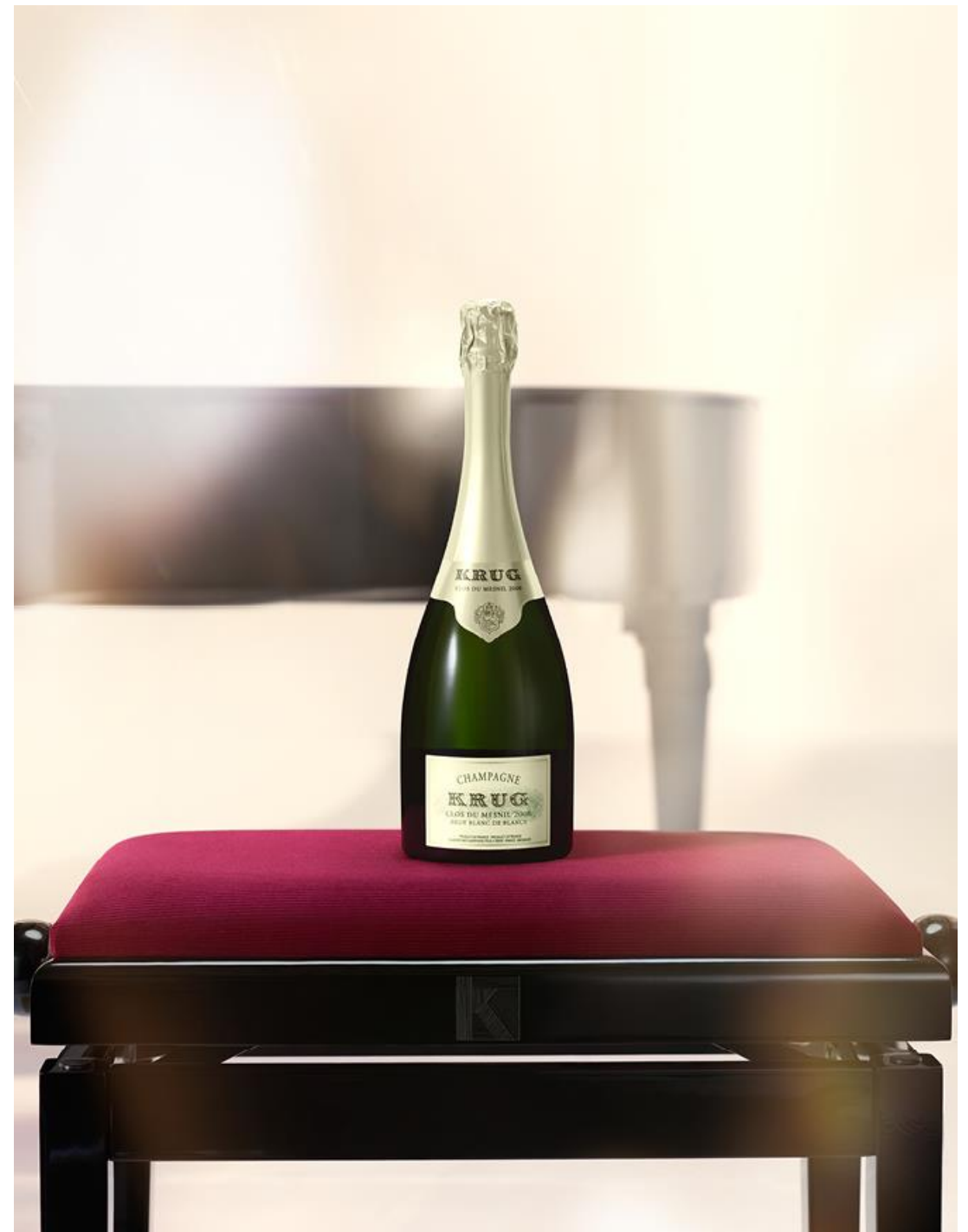
- The year 2008 was one of Champagne's coolest in 14 years, and also one of the region's least sunny in almost half a century. Rainfall was normal throughout the growing season and the summer was dry, followed by a climatic lull prior to harvest.
- Due to temperatures without any hot peaks, in 2008, grape maturation was slow and steady.
- The harvest of the Clos du Mesnil took place on September 18th, 20th, and 21st of 2008 and afforded grapes with intense freshness and elegant expression that made for beautifully structured wines.

KRUG CLOS DU MESNIL 2008 IN ESSENCE:

- The House of Krug chose to create Krug Clos du Mesnil 2008 because the year 2008 succeeded in offering ideal conditions for the maturation of beautiful grapes, with the promise of revealing the full potential of this walled plot.
- Krug Clos du Mesnil 2008 exalts the crisp purity of a single walled plot of vines (*clos* in French) in the village of Le Mesnil-sur-Oger, and of a single grape variety – Chardonnay – from a single year, 2008.
- After over 13 years in Krug's cellars, it reveals a precise signature and a striking grace. Due to its size, the Magnum has spent at least one year longer on the lees than the 75cl bottle.

KRUG CLOS DU MESNIL 2008 IS UNIQUE:

- Krug Clos du Mesnil 2008 is the twentieth Champagne from this unique plot of Chardonnay. The first was created with the harvest of 1979.
- The circumstances of 2008 lent the year's grapes a classic elegance, making this year exceptional.
- The harvest afforded 13,160 bottles and 500 magnums (not yet available), all individually numbered.
- As all Krug Champagnes, Krug Clos du Mesnil 2008 will continue to gain with the passage of time.
- The full story of each bottle is revealed online via its Krug iD, the six digits on the back label.



TASTING NOTES:

- At first sight, a light, golden mineral hue.
- On the nose, notes of citrus, lightly toasted aromas, orange madeleine and the menthol signature of this small plot.
- On the palate, citrus in all its forms and grapefruit skin give way to ripe and candied citrus flavours and notes of barley sugar, with a delightful bitterness. This champagne is elegant and chiselled, all the while silky and generous.

FOOD & WINE PAIRING INSPIRATION:

Krug Clos du Mesnil 2008 pairs beautifully with halibut or St. Pierre in lemon butter or dill and fennel sauce, as well as with a fresh seafood platter, oysters or roast guinea fowl with herbs.

FORMATS:

Bottle (75 cl)

Magnum (150 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.