

KRUG CLOS D'AMBONNAY 2006

THE INTENSITY OF A SINGLE PLOT OF PINOT NOIR IN 2006

KRUG CLOS D'AMBONNAY: A VIRTUOSO SOLOIST

We invite you to discover the Soloist, the expression of the elegant intensity of Krug Clos d'Ambonnay: from a single plot – Clos d'Ambonnay – a single grape variety – Pinot Noir – and the harvest of a single year – 2006. This tiny walled plot of 0.68 hectares (1.68 acres) is located in the heart of Ambonnay, one of the most distinguished villages for Pinot Noir in Champagne and a founding cru for the House since its very earliest years.

THE YEAR 2006 AT THE CLOS D'AMBONNAY:

- The year 2006 was considered a hot one in Champagne, with extreme highs and 23 days recorded over 30°C. It was a capricious climate that went from dry periods to intense rainfall - in August, 2 months of rain fell in only 2 weeks. Fortunately, the sun returned to complete the ripening period shining on a beautiful harvest. Grapes had a balance close to 2002 and 1989, which were also beautiful and generous years.
- The harvest of the Clos d'Ambonnay took place on 21 September 2006 and afforded grapes in excellent health with marvellous concentration.

KRUG CLOS D'AMBONNAY 2006 IN ESSENCE:

- House of Krug chose to create Krug Clos d'Ambonnay 2006 because the year 2006, marked by the quality of the harvest, succeeded in offering ideal conditions for beautiful grapes, with the promise of revealing the full potential of this walled plot.
- Krug Clos d'Ambonnay 2006 exalts the intensity of a single walled plot of vines (*clos* in French) in the village of Ambonnay, and of a single grape variety – Pinot Noir – from a single year, 2006.
- After more than 15 years in Krug's cellars, it reveals an extraordinary finesse. Due to its size, the Krug Clos d'Ambonnay 2006 Magnum has spent at least one year longer on the lees than the 75cl bottle.

KRUG CLOS D'AMBONNAY 2006 IS UNIQUE:

- Krug Clos d'Ambonnay 2006 is the sixth Champagne from this unique plot of Pinot Noir. The first was created with the harvest of 1995.
- The capricious circumstances of 2006 gave the year's grapes an enticing and unique character, making this year exceptional and giving rise to a delightful intensity of flavours and aromas.
- The harvest afforded 4,514 bottles and 800 Magnums all individually numbered.
- As all Krug Champagnes, Clos d'Ambonnay 2006 will continue to gain with the passage of time.
- The full story of every bottle is revealed online via its Krug iD, the six digits on the back label.



TASTING NOTES:

- At first sight, a bright and luminous golden colour.
- On the nose, aromas of candy apple, liqueur and hazelnut powder give way to generous bitter orange and dates with beautiful expression, impeccably balanced.
- On the palate, an enticing structure reveals concentrated notes of almond powder, toasted flavours, praline, lemon zest and beautiful bitters, with an airy yet round expression. An inviting finish on redcurrant calls for another sip.

FOOD & WINE PAIRING INSPIRATION:

Krug Clos d'Ambonnay 2006 may be enjoyed with flavoursome meat recipes such as filet mignon of veal in a cranberry emulsion or osso bucco with lemon. It will also pair nicely with recipes from the ocean, including turbot or wild seabass with fennel, a simple seafood platter, grilled calamari or octopus, or mussels *marinière* style. Hearty vegetable preparations like mushrooms with onion stuffing and onion rings with barbecue sauce will also enhance the tasting experience of this elegant Champagne.

FORMATS:

Bottle (75 cl)

Magnum (150cl)