

KRUG CLOS D'AMBONNAY: A VIRTUOSO SOLOIST

The House of Krug's unique craftsmanship has revealed a rare Champagne from a remarkable terroir, the Clos d'Ambonnay. This tiny walled plot of 0.68 hectares is located in the heart of Ambonnay, one of the most distinguished villages for Pinot Noir grapes in Champagne and the main source of Pinot Noir for the House since its very earliest years.

THE YEAR 2002 AT THE CLOS D'AMBONNAY:

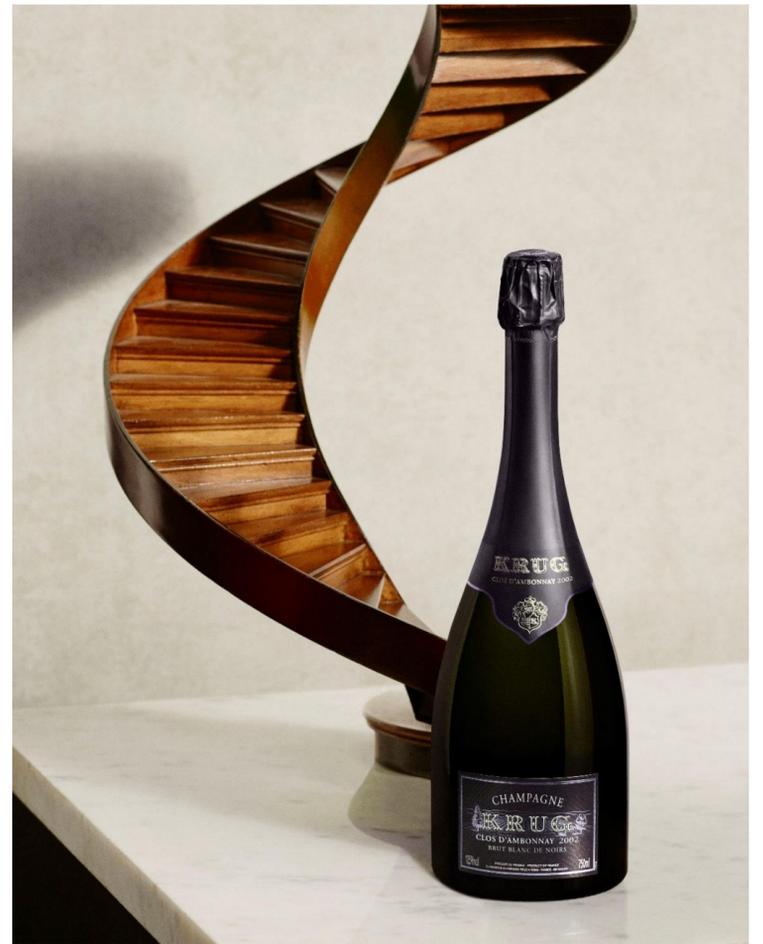
- The climate of the year 2002 was generous, consistently mild and relatively dry. The high point of this exceptionally clement year was its long summer of warm days and cool nights that offered the ideal conditions for grape maturation.
- The harvest of the Clos d'Ambonnay took place on 21 September 2002 and afforded grapes in excellent condition and fine health.

KRUG CLOS D'AMBONNAY 2002 IN ESSENCE:

- House of Krug chose to create Krug Clos d'Ambonnay 2002 because the year 2002, marked by the generosity of the yields, succeeded in offering ideal conditions for beautiful grapes, with the promise of revealing the full potential of this walled plot.
- Krug Clos d'Ambonnay 2002 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, 2002.
- After 14 years in Krug's cellars, it reveals an extraordinary finesse.

KRUG CLOS D'AMBONNAY 2002 IS UNIQUE:

- Krug Clos D'Ambonnay 2002 is the fifth Champagne from this unique plot of Pinot Noir. The first was created with the harvest of 1995.
- The clement circumstances of 2002 gave the year's grapes a rare beauty and unique character, making this year exceptional and giving rise to a generosity of flavours and aromas.
- The harvest afforded 4743 bottles and 240 magnums, all individually numbered.
- As with all Krug Champagnes, Clos d'Ambonnay 2002 will continue to gain with the passage of time.
- The full story of every bottle is revealed via its Krug iD, the six digits on the back label.



TASTING NOTES:

- At first sight, a bright and luminous golden colour redolent of ripe wheat.
- On the nose, aromas of gingerbread, candied orange peel and hints of hazelnut.
- On the palate, the elegant structure reveals a tremendous fullness and intensity enhanced by a very long finish with a final hint of citrus fruits.

FOOD & WINE PAIRING INSPIRATION:

Krug Clos d'Ambonnay 2002 may be enjoyed with flavoursome meat dishes such as a spiced lamb tajine, roasted duck breast or rib of beef. It can also pair wonderfully with the smoky flavours of char-grilled vegetables or chestnuts roasted over an open fire.

FORMATS:

Bottle (75 cl)