

# KRUG CLOS DU MESNIL 1998

THE PURITY OF CHARDONNAY IN 1998

## KRUG CLOS DU MESNIL IN THE WORLD OF KRUG:

The meticulous savoir-faire of the House of Krug has revealed two exceptional and rare Champagnes from two exceptional terroirs: Krug Clos du Mesnil and Krug Clos d'Ambonnay. 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:

- Luminous pale golden colour, a picture of finesse and harmony.
- Mineral aromas combined with those of candied fruit, praline and white truffle, boasting intense purity.
- Flavours of citrus fruit, vanilla and herbs with chiselled structure, velvet texture and persistent finish.

## KRUG CLOS DU MESNIL 1998 IS UNIQUE:

*Krug Clos du Mesnil 1998 successfully reveals the calm purity of the iconic walled-garden of Chardonnay in the year 1998.*

- Krug's Clos du Mesnil is amongst the very few rare plots that can give a great Champagne.
- This small walled single vineyard sits in the heart of Mesnil-sur-Oger, one of the most renowned villages for Chardonnay in the Champagne region.
- This tiny vineyard of just 1.84 hectare makes Krug Clos du Mesnil 1998 extremely rare.
- Krug Clos du Mesnil 1998 is a special landmark, marking the 300th birthday of the Clos.
- 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 MESNIL-SUR-OGER:

Mild weather in the spring and high temperatures in August were succeeded by heavy rains in early September, then radiant sunshine during harvest. The great winners of that year were Chardonnays, even more so for the Chardonnays from Mesnil-sur-Oger: the wines were fresh, lively, aromatic and elegant; their immense potential was clear from the start

## FOOD & WINE PAIRING INSPIRATIONS:

Different fish and shellfish dishes, including the opulence of fish or chicken in a rich cream sauce or shrimps in cream curry sauce with fresh aromatic ginger as well as the smoothness of great caviar.



## KRUG CLOS DU MESNIL 1998 IN ESSENCE

The House of Krug chose to create Krug Clos du Mesnil 1998 because the year 1998 succeeded in fully expressing the potential of this walled plot. It is the fifth Krug Clos du Mesnil of the 1990s (1990, 1992, 1995, 1996).

- It exalts the crisp purity of a single walled plot of vines (called a clos in French): Krug's Clos du Mesnil in the heart of the village of Mesnil-sur-Oger, of a single grape variety: Chardonnay, of a single year: the year 1998.
- It reveals a precise signature and a striking grace, after resting in the cellar for at least ten years.

## FORMATS:

12,000 75 cl bottles, each individually numbered.