

KRUG
CHAMPAGNE

KRUG 2003

VIVACITÉ SOLAIRE – VIVACIOUS RADIANCE

KRUG VINTAGE IN THE WORLD OF KRUG:

At the House of Krug each Krug Vintage is crafted to be different, created to reveal the expression of a year's specific character, captured uniquely as only the House of Krug can. There are as many stories as there are Krug Vintages.

TASTING NOTES:

- At first sight, a subtle yellow gold colour highlights a reserved finesse.
- On the nose; there are notes of citrus, plum, liquid honey and brioche.
- On the palate; fresh summer fruits, surprising red grapefruit along with candied peel, roast chestnut and caramelized apple tart.

KRUG 2003 IS UNIQUE:

The expression of the year 2003 as revealed by Krug: a story of vivacious radiance.

- Krug 2003 is an adventure of unexpected freshness, delicious intensity and astonishing finesse - far from the preconceived ideas about an over-heated year.
- Respect for the individual expression of every plot very unique to Krug craftsmanship – allowed the House to discover the beauties of nature and create Krug 2003.
- Krug 2003 is among other hot years revealed by Krug such as Krug 1959, 1962, 1976, 1979 and 1989.
- As with all Krug Champagnes, Krug 2003 will continue to gain with the passage of time.

THE YEAR OF 2003:

- A year of many circumstances: dry winter and spring, premature blooming, frosts and very hot summer.
- A very long harvest, the longest in living memory: from August - the earliest since 1822 - until October.
- Small yields, healthy grapes, extremely varied level of maturity, over and under-ripeness, the latter due to vines stopping their maturation as a form of self-protection from the heat.

FOOD & WINE PAIRING INSPIRATIONS:

Dishes involving quince and citrus fruit, such as veal, lamb and quince tagine, fine fish and/or shellfish with citrus-based sauces, oysters au gratin. Recipes with spices, cinnamon, curry are good options, and for dessert, a delicious bread pudding with redcurrant coulis or citrus gratin.



KRUG 2003 IN ESSENCE:

Krug decided to create a vintage for this particular year and named it *Vivacious Radiance* to relate a story of a hot year that surprised Krug with unexpected freshness and fruit in some of the plot's wines. Krug 2003 is a blend of selected wines of the year, from many different plots.

- It is a dialogue of rich Chardonnays (29%), fresh and balanced Pinot Noirs (46%) giving structure and body combined with vivacious Meuniers (25%) selected from many villages.
- The finesse and elegance of Krug 2003 is enhanced by close to ten years in the cellars.

FORMATS:

Bottle (75 cl)

Discover more about your bottle of Krug, with Krug ID on Krug app
<http://app.krug.com> or via krug.com.