

KRUG
CHAMPAGNE

KRUG 1995

HARMONIOUS, GENEROUS, SERENE

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:

- Instantly, the eye is engaged by Krug 1995's lustrous pale gold colour and playful streams of bubbles.
- On the nose, delights by its rare combination of ripeness and delicacy, its fragrant hints of white flowers, freshly baked gingerbread and candied fruits alongside ripe melon.
- In the mouth, Krug 1995 is generous and full, velvety with a hint of almonds and honey, perfectly balanced with fresh citrus fruits, even pink grapefruit enhanced by a remarkable finish.

Krug 1995 combines finesse and elegance; it enchants us now, and will continue to surprise us for years and decades to come.

KRUG 1995 IS UNIQUE:

Krug 1995 is the second vintage of the nineties after Krug 1990. Classic, charismatic and utterly charming, Krug 1995 brings its own vivacious personality to the legendary Krug style. At the time, Remi Krug said it reminded him of classic beauties of 1969 and 1979, although he stressed, "this vintage is first and foremost an individual, which is exactly what people treasure about Krug". Every Krug Vintage is a different story.

Together with Krug's other Champagnes, it has made Krug the world's best-rated Champagne for years and like all Krug Champagnes, it can age beautifully.

THE YEAR OF 1995:

Mild winter, rainy with two short periods of frost in January and March. Sunny and warm spring, then a few frosts end of April. Long period of heat from end of June to the harvest completed the cycle giving wines with great level of fruit and expression while having a high level of freshness, a promise of elegance and length.



KRUG 1995 IN ESSENCE:

Krug 1995, serene and spirited, harmonious and complex, it still reflects the warmth of summer sunshine tempered by the crispness of autumnal nights. Krug 1995 is the result of blending wines from plots located in 18 different growths, Chardonnays (35%), Pinot Noirs (48%) and Meuniers (17%) combined have given an extremely harmonious Champagne.

FOOD & WINE PAIRING INSPIRATIONS:

Spicy or exotic dishes (Japanese, Chinese, Indian, Thai) with crystallized ginger and other spices, also scallops, fish, shrimps or chicken with pineapple light gravies. Lobster with paprika and sauterne sauce, veal with black pepper or light mustard sauce can all be excellent pairings. For desserts, any one which contains roasted fruits (apple and/or peaches) can be well enjoyed.

FORMATS:

Bottle (75 cl)

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<http://app.krug.com> or via krug.com.