

KRUG VINTAGE IN THE WORLD OF KRUG:

At the House of Krug every Krug Vintage is crafted to be different. Every Krug Vintage reveals the expression of a particular year with its distinct character: it is the music of the year as captured by Krug. It is a blend of very expressive wines from a single year enhanced by a stay of over ten years in the cellars. There are as many of these musical compositions as there are Krug Vintages.

KRUG 2002 IN ESSENCE:

The House did not hesitate to create Krug 2002, naming it Ode to Nature to express the music of an extremely serene and generous year with perfect conditions for highly-expressive wines centred around fruit of all types with a beautiful structure, great intensity and elegance. Krug 2002 is a blend of selected wines of the year from many different plots, marked by its undeniably profound fruity character.

- It is a balanced dialogue between Pinot Noir (40%) and Chardonnays (39%) with Meunier (21%).
- The elegance of Krug 2002 comes after 14 years in the cellars gaining in harmony and finesse.

TASTING NOTES:

- At first sight a lovely bright golden colour.
- A very charismatic fresh nose, promise of natural intensity and elegance with strong presence of fruits, fruits of all types. A diverse bouquet of orange aromas with some notes of liquorice and light chocolate biscuit can be enjoyed.
- On the palate, astonishing, balanced and delicate with significant fresh, tropical, wild and crystalised fruits. It is a hymn to fruit: red, white and citrus fruit with notes of cassis, chocolate, candied-orange peel, cocoa beans, honey with hints of smoke and toast enhanced by a vibrant, persistent long finish.

KRUG 2002 IS UNIQUE:

The expression of the year 2002 as revealed by Krug: Ode to Nature

- Krug 2002 is an homage to fruit. It is a charismatic Champagne which beautifully combines natural intensity, delicacy and insolent elegance.
- Krug 2002 is the first Krug vintage of the Millennium.
- As with Krug 1988, released after 1989, Krug 2002 comes after 2003.
- As with all Krug Champagnes, Krug 2002 will continue to gain with the passage of time.

**THE YEAR 2002 :**

The year 2002 offered a clement and generous climate, consistently warm, relatively dry, granting the ideal conditions for grape maturation. As the grapes arrived at the press, they were in excellent and robust health. The 2002 harvest for Krug was marked by great homogeneity and superb balance.

FOOD & WINE PAIRING INSPIRATIONS

Recipes like duck breast with its juice in reduction, roasted butternut squash and kumquat chutney or a lentil curry stew marked with orange zest can pair deliciously with Krug 2002. As a dessert, an orange tiramisu or a cinammon brioche with a carrot, ginger and lemon mousse would also combine beautifully.

FORMATS:

Bottle (75 cl)