

**KRUG**  
CHAMPAGNE

# KRUG CLOS D'AMBONNAY 1995

THE INTENSITY OF PINOT NOIR IN 1995

## KRUG CLOS D'AMBONNAY IN THE WORLD OF KRUG:

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

- Intense gold with slight hints of violet, recalling its Pinot Noir origins.
- The bouquet boasted remarkable complexity and purity; it is opulently creamy with a hint of hazelnut and brioche along with papaya jam and mango while being distinctive and earthy. There are fleeting scents of anise, almond croissant, candied fruits, acacia honey, and white flowers, turning to dried apricots and licorice with time in the glass.
- On the palate, the Champagne is dense and intense with extraordinary freshness and race with a wonderful length.

## KRUG CLOS D'AMBONNAY 1995 IS UNIQUE:

*Krug Clos d'Ambonnay 1995 successfully reveals the intensity of a tiny walled single plot of Pinot Noir.*

- Krug's Clos d'Ambonnay is amongst the very few and rare plots that can give a great Champagne.
- Krug's Clos d'Ambonnay walled single vineyard sits in the heart of Ambonnay, one of the most renowned villages for Pinot Noir in the Champagne region and the main source of supply of grapes for Krug since the House's early years.
- This tiny vineyard of just 0.68 hectare makes Krug Clos d'Ambonnay 1995 extremely rare.
- Together with Krug's other cuvées, it has made Krug the world's best-rated Champagne for years.
- Like all Krug Champagnes, it can age beautifully.

## THE YEAR 1995 IN THE VILLAGE OF AMBONNAY:

Mild winter, slightly rainy with two short periods of frost in January and in March without much impact in the village of Ambonnay. Sunny and warm spring and a long period of heat from end of June until the harvest was completed. Grapes gave wines with great level of fruit and expression while having a high level of freshness. A promise of generosity, elegance and length.



## KRUG CLOS D'AMBONNAY 1995 IN ESSENCE:

Krug Clos d'Ambonnay 1995 is the first Champagne of this exceptional terroir ever created as a tribute to Ambonnay and to Pinot Noir, both so critical for the House of Krug. The House chose to reveal Krug Clos d'Ambonnay 1995 because the year 1995 succeeded in fully expressing the potential of this walled plot. It exalts the intensity of: a single walled vineyard (called a *clos* in French) in the village of Ambonnay, a single grape variety: Pinot Noir, and of a single year: 1995.

## FOOD & WINE PAIRING INSPIRATIONS:

Sea bass with langoustine or lobster sauce or chicken with a light creamy almond sauce, or wonderful food pairings such as scrambled eggs with truffles, pata negra ham fed with bellota, or toasted rustic bread with truffles and extra virgin olive oil.

## FORMATS:

5000 (75cl) bottles, each individually numbered.

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<http://app.krug.com> or via [krug.com](http://krug.com).