

KRUG CLOS DU MESNIL 2002

THE PURITY OF A SINGLE PLOT OF CHARDONNAY IN 2002

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 of the greatest terroirs in the Champagne region: 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. They are both outstanding soloists.

TASTING NOTES:

- At first sight, a bright and luminous golden colour of ripe wheat.
- On the nose, aromas of citrus fruits, white pepper and spices, slightly grilled nuts and brioche.
- On the palate, it is precise, pure and fresh with tension, vivacity and great balance. Notes of peach, orange, citrus fruit and liquorice are all enhanced by a very long finish.

KRUG CLOS DU MESNIL 2002 IS UNIQUE:

Krug Clos du Mesnil 2002 is the expression of a unique plot of Chardonnay harvested in the year 2002.

The rare beauty and singularity of the year's grapes are conveyed by the generosity and aromas inherited from the clement circumstances of 2002, making this year an exceptional one:

- The single walled plot of Krug's Clos du Mesnil lies in the heart of Mesnil-sur-Oger, one of the most renowned villages for Chardonnay in the Champagne region.
- This small plot of merely 1.84 hectare makes Krug Clos du Mesnil 2002 extremely rare.
- Krug Clos du Mesnil 2002 comes after 13 years in the cellars and will continue to gain with the passage of time, evidence that patience is the constant ally of all Krug Champagnes.

THE YEAR 2002 IN THE VILLAGE OF MESNILSUR-OGER:

The year 2002 offered a clement and generous climate, consistently warm, relatively dry, granting ideal conditions for grape maturation. As the grapes arrived at the press, they were in excellent and robust health. Clos du Mesnil's harvest took place between the 15th and 17th of September and gave birth to fruity, energetic, delicate and well-balanced wines.

FOOD & WINE PAIRING INSPIRATIONS:

Fish, shellfish and meat all pair perfectly with Krug Clos du Mesnil 2002. Create your own gastronomic adventure by pairing it with a lemon chicken tagine, a classic sole meunière or a scallop carpaccio with vanilla and kumquat.



KRUG CLOS DU MESNIL 2002 IN ESSENCE:

The House of Krug chose to create Krug Clos du Mesnil 2002 because, the year 2002, marked by the generosity of the yields, succeeded in offering ideal conditions for the maturation of beautiful grapes, with the promise of revealing the full potential of this walled plot.

- It exalts the crisp purity of a single plot of vines (*Clos* in French): Krug's Clos du Mesnil in the village of Mesnil-sur-Oger, and of a single grape variety: Chardonnay, from one single year: 2002.
- After 13 years in Krug's cellars, it reveals a precise signature and a striking grace.

FORMATS:

13278 bottles (75 cl) and 500 magnums (1,5l) each individually numbered.