

KRUG
CHAMPAGNE

KRUG 1996

EXTREME, CHARISMATIC, ECCENTRIC

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:

Krug 1996, with radiant, rich gold colour and resplendent bubbles, first caresses the sense with its rich mature aromas before exploding in a bouquet of freshness; it elevates contrast and character to unprecedented extremes. With firm texture, its full, ripe flavours are followed by fresh pear, candied lemon, ripe summer fruit, honey, gingerbread and hints of delicate mocha. Krug 1996 is undeniable extraordinary!

KRUG 1996 IS UNIQUE:

1996 in Champagne was a very special year, said to be one of the best vintages of the century and often compared to the legendary 1928. At the House of Krug, even Paul Krug II, known for his strictly objective observations, also noted it may well have been "the next 1928". In other ways, it was strange and eccentric, it is also known as something of a 'wild horse', galloping between extreme maturity and freshness. Krug 1996 is also the last Vintage blended by three generations of the Krug family working together; Paul II, Henry and Remi, and Olivier. With extraordinary ratings, together with Krug's other Champagnes, it has made Krug the world's best-rated Champagne and like all Krug Champagnes, it can age beautifully.

THE YEAR OF 1996:

Extremely wide temperature variations during the cycle, rainy winter, massive frosts in February, sunny and dry spring ending in a very dry month of September with warm, sunny days and very cold nights, the perfect conditions for a great harvest. The result was ripened grapes with an extremely high freshness. The year 1996 is to become a year that will go down in Champagne's history books.

FOOD & WINE PAIRING INSPIRATIONS:

Recipes with Mascarpone as fusilli with white sauce or "gratin" of potato or Salmon tart with zucchini as well as goat cheese or vegetable tiramisu can pair very nicely. Sea scallops or shrimps with rich basil and mustard sauce or baked Crespelle (crepes) with spinach, prosciutto and parmesan filling with béchamel sauce can be also delicious. As a dessert an orange tiramisu or a pecan pie with white or rosemary cream topping can enhance the experience.



KRUG VINTAGE 1996 IN ESSENCE:

Krug 1996 is the story of this outstanding year captured by Krug. The wines resulting from its harvest had in general a very high level of acidity, meaning freshness, but at the same time they were very balanced with good profile of taste and aromas. It was known as 10/10 year, very high level of acidity/very high level of maturity, very rare to have. Very promising still wines, hoping for a great Krug Vintage but patience was clearly required and for Krug time is an ally.

It is the result of a blend of :

- Chardonnay (31%),
- Pinot Noir (48%)
- and Meunier (21%) coming from 17 different growths.

FORMATS:

Bottle (75 cl)