

**KRUG**  
CHAMPAGNE

# KRUG 1988

LEGENDARY, SHARP PURITY, EXTREME ELEGANCE

## 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:

Upright structure and the solid acidity not found in particularly hot years, Krug 1988 reveals sharp purity. In the mouth, it is full of sensations: orange blossom, dry figs, ripe quince, and mild spices such as cinnamon and ginger. With a crystal finish and lingering palate, Krug 1988 is a treasure trove of emblematic savoir-faire from the House of Krug.

## KRUG 1988 IS UNIQUE:

The first of the trilogy of Krug Vintages of 1988, 89 and 90 – a feat never again repeated at the House of Krug – 1988 is undoubtedly the subtle elder sister of 1989's louder, younger exuberance. Krug 1988 stayed a bit close for quite some time, nearly austere at the beginning but today after more than 20 years in Krug's cellars it is entering into a new, expressive phase, it is opening up beautifully; all that was hidden and shy and needed coaxing is now revealing itself. The House is confident this Vintage will take a while to emerge as a future Krug Collection and will be always a timeless always impressive Champagne. Krug 1988 is the most highly rated Champagne in the world in the last 25 years (wine-searcher 2014).

## THE YEAR OF 1988:

The year 1988 alternated perfectly between heat and rain, a year without excesses that created the conditions for a slow maturation, a level of sugar accumulated perfectly for a moderate combustion of acidity giving extremely balanced harvested grapes. A year not highly productive with very high acidity level as well as very high level of maturation. The perfect equilibrium between freshness and maturity.

## FOOD & WINE PAIRING INSPIRATIONS:

The delicacy, elegance and charm of Krug 1988 creates a delicious contrast with rich and unctuous dishes. Perfect with turbot in hollandaise sauce, bass in butter, chicken served with a cream sauce and desserts with a base of dried fruits. Both almonds and dishes bearing hints of vanilla would also be wonderful companions, enlivening the most daring of palates.



## KRUG 1988 IN ESSENCE:

Being 1988 such a particular year, the creation of Krug 1988 was obvious. Krug 1988 is the blend of very refined and promising wines with solid structure, high acidity, extreme elegance, directness, purity, crystal and sharp finish. To create Krug 1988 wines were selected from 21 villages. Pinot Noirs (50%), Chardonnays (32%), and Meuniers (18%), gave birth to a reserved, elegant, very classy and stylish vintage. With its perfect highly fresh structure, this is an exquisite Vintage of extreme elegance and refinement.

## FORMATS:

Bottle (75 cl)

Discover more about your bottle's unique story with Krug ID on Krug app  
<http://app.krug.com> or via [krug.com](http://krug.com).