

### 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:

- Deep light golden colour announcing this unique contrast between freshness and maturity.
- Expressive aromas of bread, hazelnuts, dried fruit, caramelised orange peel, then cocoa as it warms up, and finally pepper and gingerbread.
- Flavours of crystallised citrus fruits, caramelised orange peel, dried fruits, pepper and gingerbread, with a soft, creamy texture.

### KRUG 1998 IS UNIQUE:

*The expression of the year 1998 captured by Krug. A tribute to Chardonnay.*

- Krug 1998 has astonishing purity, precision, elegance and extreme length.
- The last Krug Vintage of the 1990s, it is also the second of all Krug Vintages where Chardonnay dominates. The first was 1981.
- Together with Krug's other cuvees, it has made Krug the world's best-rated Champagne for years.
- Like all Krug Champagnes, it can age beautifully.

### THE YEAR OF 1998:

Classic weather, full of contrasts, as it is often the case in Champagne:

- a particularly hot month of August, the hottest since 1962 in Champagne,
- a heavy rain in early September, followed by dry, mild weather during the harvest.

The year allied quantity and quality of grapes.

### FOOD & WINE PAIRING INSPIRATIONS:

Fish with fine flesh such as sea bass or turbot accompanied by lemon sauces or citrus fruits, as well as spicy or exotic dishes (Japanese, Chinese, Indian, Thai), with crystallised ginger and other spices.



### KRUG 1998 IN ESSENCE:

The fourth and last Krug Vintage of the 1990s (with 1990, 1995 and 1996). For the House of Krug, choosing to create Krug 1998 proved obvious and it was rapidly named "Hommage au Chardonnay" (Tribute to Chardonnay) to express:

- the finesse and high potential of each wine tasted,
- the strong outstanding personality of the wonderful Chardonnay grapes of that year.

Therefore Krug 1998 is the result of a blend of Chardonnay (45%), Pinot Noirs (35%) and Meuniers (19%).

Krug 1998's stay of over ten years in the cellars in Reims explains its extraordinarily long finish and elegance.

### FORMATS:

Bottle (75 cl)

Magnum (1.5 l)