

KRUG VINTAGE: THE MUSIC OF A SINGLE YEAR

At the House of Krug, every Krug Vintage celebrates the distinct character of a particular year. A Krug Vintage is a blend of the most expressive wines from a single year enhanced by a stay of over ten years in the cellars. Every Krug Vintage is different: it is the music of the year, captured by Krug.

THE YEAR 2004:

- After a chill start to the growing season, the beautiful weather from mid-September to early October ensured that 2004 was a generous year following the challenging extremes and small yields of 2003.
- Nature's elation afforded a breadth of choice and the harvested grapes were in very good condition.
- For Krug, the year 2004 gave birth to highly expressive, bright, undeniably elegant and discreet wines with a shining structure.

KRUG 2004 IN ESSENCE:

- Combining delicacy, balance and bountiful citrus notes of all types, Krug 2004, named "Luminous Freshness" by the House, evokes the sensations of early summer mornings in Champagne.
- Krug 2004 is a dialogue between shining Chardonnays (39%) and the backbone of Pinot Noir (37%) combined with the vivacity, tension and citrus notes of Meunier (24%).
- The elegance of Krug 2004 comes after 12 years in the cellars gaining in harmony, expression and finesse.

KRUG 2004 IS UNIQUE:

- The expression of the year 2004 captured by Krug: Luminous Freshness.
- Krug 2004 reveals the vibrant story of a fresh year. It is a very balanced Champagne which combines delicacy and bountiful citrus notes of all types with a shining structure.
- Krug 2004 is the last of the second trilogy in the history of the House, the first being 1988, 1989 and 1990 and the second 2002, 2003 and 2004.
- As with all Krug Champagnes, Krug 2004 will continue to gain with the passage of time.
- The full story of every bottle is revealed via its Krug ID, the six digits on the back label.



TASTING NOTES:

- At first sight, the beautiful light golden colour promises radiant freshness.
- The nose begins with an expressive bouquet of ginger, candied citrus and quince, followed by richer notes evoking lemon meringue tart, plum and mirabelle.
- On the palate, a very balanced Champagne with light notes of brioche and honey giving way to an array of fresh citrus, including oranges, lemons and mandarins, enhanced by a very elegant finish.

FOOD & WINE PAIRING INSPIRATION:

Krug 2004 promises delectable pairing with sea urchin, salmon tartar or caviar. It also pairs very well with artichoke and a lightly spiced creamy mayonnaise sauce, delicate white fish in lemon sauce and olive oil or sole meunière as well as Thai cuisine with ginger and lemongrass. Fresh goat's cheese and candied citrus underline the Champagne's beautiful freshness, while a lemon meringue tart makes for a perfectly paired dessert.

FORMATS:

Bottle (75 cl)