

KRUG CLOS DU MESNIL 2003

THE PURITY OF A SINGLE PLOT OF CHARDONNAY IN 2003

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.

TASTING NOTES:

- A particularly luminous yellow gold colour which shimmers with brightness.
- Aromas of praline, hazelnuts, ginger and spices.
- Strong flavors of honey, quince and candied citrus fruit, with a long and slightly lemony finish.

KRUG CLOS DU MESNIL 2003 IS UNIQUE:

Krug Clos du Mesnil 2003 is the expression of a unique plot of Chardonnay harvested in 2003.

The rare beauty and singularity of the year's grapes are expressed by the power and aromas inherited from the very particular circumstances of 2003, making this year an exceptional one.

- The single walled vineyard 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 vineyard of just 1.84 hectares makes Krug Clos du Mesnil 2003 very rare.
- Like all Krug Champagnes, Krug's Clos du Mesnil ages beautifully.

THE YEAR 2003 IN THE VILLAGE OF MESNILSUR- OGER:

2003 stands out for its dramatic climate of extremes: a very dry winter and spring with an early flowering period and also two strong frosts, then followed by a very warm summer. As a consequence, there was a relatively low yield in Krug's Clos du Mesnil vineyard and the Chardonnay grapes harvested glowed with a rare health and beauty.

FOOD & WINE PAIRING INSPIRATIONS:

Fish, crustaceans and spicy Far Eastern food combine beautifully with Krug Clos du Mesnil 2003. From a tangy wok of shrimp in sate spices to beurre noir skate wings with capers and spices or a traditional sole meunière, all revel in the flavours and aromas of Krug Clos du Mesnil 2003.



KRUG CLOS DU MESNIL 2003 IN ESSENCE:

The House of Krug chose to create Krug Clos du Mesnil 2003 because, from the very first tastings, the Chardonnay grapes of the 2003 harvest already revealed a delightful, expressive and balanced character without any excess aromatic intensity. The year 2003 thus succeeded in expressing the full potential of this walled plot with beauty and poise.

- It exalts the crisp purity of a single walled 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, all from a single year: 2003.
- It reveals a precise signature and a striking grace, which has developed beautifully while resting in our cellars for over ten years.

FORMATS:

8671 bottles (75 cl), each individually numbered, and 659 magnums. One of the smallest releases since the creation of this Champagne.