

KRUG
CHAMPAGNE

KRUG COLLECTION 1981

TIME'S SECOND REVELATION OF KRUG 1981

KRUG COLLECTION IN THE WORLD OF KRUG:

To the delight of the collectors around the world, a very limited number of bottles of Krug Vintage are kept in ideal conditions in Krug's cellars. These bottles are tasted and appraised as they wait to blossom into a second life. Krug Vintage becomes then Krug Collection, revealing a totally unprecedented personality. Krug Collection Champagnes are true examples of time sublimation; maturity reveals more facets and depth, new flavours surprise while old ones have gained structure. Krug Collection is always a surprise, a new story of a Krug Vintage. Krug Collection 1981 is the time's second revelation of Krug 1981.

TASTING NOTES:

This Champagne is now part of the Krug Collection partly as in its second life, its flavours and aromas are so distinct and different, it truly tells an entirely new story with rare aromas of white truffle and sweet spices, ripe apples and candied citrus, followed by mellow flavours of apricot and honey. On the mouth it is unctuous, generous, with remarkable volume and opulence, with an extremely long finish and a lasting impression of elegance and distinction. Reminiscent of Krug 1981 as it was then however, its freshness and vivacity remain.

KRUG COLLECTION 1981 IS UNIQUE:

Krug 1981 was the first time in the history of Krug that a Krug Champagne was created with such a majority of Chardonnay, a feat only repeated once since, over a decade later in 1998. Krug Collection 1981 has evolved into a Champagne of outstanding maturity, with a masterful balance of power and finesse.

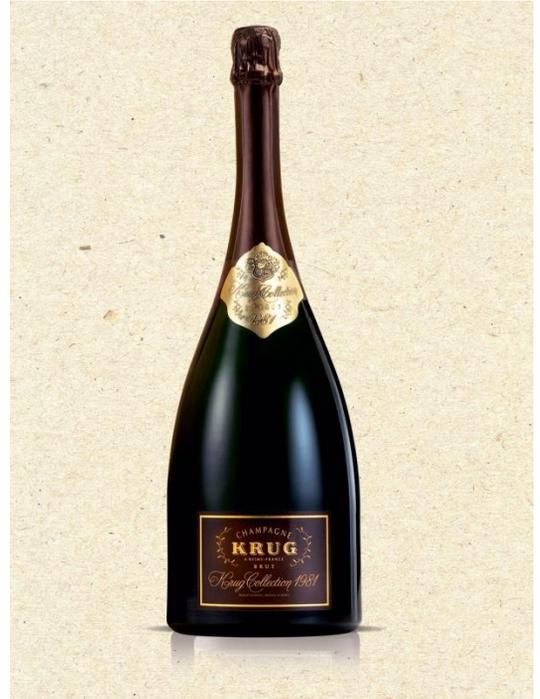
Together with Krug's other Champagnes, Krug 1981 has made Krug the world's best-rated Champagne for years and like all Krug Champagnes, it can age beautifully.

THE YEAR OF 1981:

In 1981, a mild, wet winter was followed by severe frosts in April and a long, sunny summer, leading up to an exceptionally small warm and sunny harvest in October. Very healthy fruit with a good balance of maturity and freshness.

FOOD & WINE PAIRING INSPIRATIONS:

Krug Collection 1981 is ideal alongside fine fresh white fish, shrimps or lobster with light lemongrass, mango or slightly spicy sauces. It will be delicious with a carrot cake, aged comté cheese, autumn fruits desserts, orange & ginger soufflé as other creative combinations.



KRUG COLLECTION 1981 IN ESSENCE:

Krug 1981 was created as a memorable Krug Vintage with grapes of incisive freshness and hints of citrus in its youth. From the first tastings of the still wines, the 'grand blancs' were showing their outstanding character.

A year of Chardonnay captured by Krug gave birth a blend between :

- reds (31% of Pinot Noirs and 19% of Meuniers),
- and white grapes with 50% of Chardonnay, representing 19 different growths.

FORMATS:

Bottle (75 cl)

Magnum (1.5 l)

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