

KRUG
CHAMPAGNE

KRUG COLLECTION 1985

TIME'S SECOND REVELATION OF KRUG 1985

KRUG COLLECTION 1985 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 1985 is the time's second revelation of Krug 1985.

TASTING NOTES:

- In its second revelation, Krug 1985 as Krug Collection 1985, has gained depth and beauty, with an astoundingly velvety deep golden colour.
- Aromas which build in depth include warm bread fresh from the oven, mild spices and even pepper and wax.
- On the mouth these aromas come together in unctuous, generous opulence with honey and toffee flavours while it highlights delicate, rare flavours of white truffle as well as perfectly ripened figs and even blackcurrant, bursting with sunshine.

KRUG COLLECTION 1985 IS UNIQUE:

Krug 1985 remains in the memories of the House as the year Henri Krug, fifth generation of the Krug family and president of the House from 1977 to 2002, considered the most difficult one for the recreation of Krug Grande Guvée due to the strong character of the year. Krug 1985 today as Krug Collection 1985 has evolved into a Champagne which combines richness and intensity as well as freshness and vitality. It is a very Krug Champagne! Together with Krug's other Champagnes, Krug 1982 has Krug made the world's best-rated Champagne for years and like all Krug Champagnes, it can age beautifully.

THE YEAR OF 1985:

The year 1985 will be remembered for record-breaking frosts in January, rainy and cold June and from July to the end of the cycle climate was sunny with some periods of heat and storms. The result was a harvest of low yields (normal for Chardonnays and very low for Pinot Noirs) with extremely high quality, remarkable for the balance of its wines.



KRUG COLLECTION 1985 IN ESSENCE:

Krug Collection 1985 is a blend of broad, concentrated, deep, with lots of fruit aromas wines coming from 30 different growths. Pinot Noirs (48%), Chardonnays (30%) and Meuniers (22%) are at the origin of this very unique and original Champagne remarkable for the balance and quality of its wines.

FOOD & WINE PAIRING INSPIRATIONS:

White or black truffle soufflé, chicken, veal or fish in sweat and sower oriental dishes can join nicely. Other excellent combinations can be created with spicy dishes, desserts as orange pudding, carrot cake or autumn baked fruits with a light sabayon sauce or simply have this Champagne with a good cigar.

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.