

## KRUG 2003

VIVACITÉ SOLAIRE – VIVACIOUS RADIANCE

### 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 2003:

- A year of circumstances: a dry winter and spring, premature blooming, frosts and a very hot summer.
- A very long harvest – the longest in living memory and the earliest harvest since 1822 – which took place from August to October.
- Small yields, healthy grapes, extremely varied levels of maturity, over and under-ripeness, the latter due to vines stopping their maturation as a form of self-protection from the heat.

### KRUG 2003 IN ESSENCE:

- Krug decided to create a vintage for this particular year and named it Vivacious Radiance, to relay the story of a hot year that surprised Krug winemakers with unexpected freshness and fruit in some of the plots' wines. Krug 2003 is a blend of selected wines of the year, from many different plots.
- It is a dialogue of fresh and balanced Pinot Noirs (46%) giving structure and body, rich Chardonnays (29%), and vivacious Meuniers (25%) selected from many villages.
- The finesse and elegance of Krug 2003 is enhanced by around ten years in the Krug cellars.

### KRUG 2003 IS UNIQUE:

- The expression of the year 2003 as revealed by Krug: a story of vivacious radiance.
- Krug 2003 is an adventure of unexpected freshness, delicious intensity and astonishing finesse, which is far from any preconceived ideas one would have about an overheated year.
- Respect for the individual expression of every plot, very unique to Krug's craftsmanship, allowed the House to discover the beauty of nature and create Krug 2003.
- Krug 2003 joins other vintages from hot years revealed by Krug such as Krug 1959, 1962, 1976, 1979 and 1989.
- As with all Krug Champagnes, Krug 2003 will continue to grow and evolve with the passage of time.



### TASTING NOTES:

- At first sight, a subtle yellow gold colour highlights a reserved finesse.
- On the nose, there are notes of citrus, plum, liquid honey and brioche.
- On the palate, fresh summer fruits, surprising red grapefruit, along with candied peel, roast chestnuts and caramelized apple tart.

### FOOD & WINE PAIRING INSPIRATION:

- Dishes involving quince and citrus fruit, such as veal, lamb and quince tagine, fine fish or shellfish with citrus-based sauces, oysters *au gratin*. Recipes with spices, cinnamon or curry are good options. For dessert, a delicious bread pudding with redcurrant coulis or citrus gratin.

### FORMATS:

Bottle (75 cl)