

**KRUG**  
CHAMPAGNE

## KRUG 2006

CAPRICIOUS INDULGENCE | GOURMANDISE CAPRICIEUSE

### 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 2006:

The year 2006 was considered a hot one in Champagne, with extreme highs and 23 days recorded over 30°C. It was a capricious climate that went from dry periods to intense rainfall - in August, 2 months of rain fell in only 2 weeks. Fortunately the sun returned to complete the ripening period shining on a beautiful harvest. Grapes had a balance close to 2002 and 1989, which were also beautiful and generous years.

### KRUG 2006 IN ESSENCE:

- Krug 2006 is a story of indulgence, charm, roundness and elegance, nicknamed “Capricious Indulgence” by the House.
- For Krug, the year 2006 gave birth to a great and classic Krug Champagne. Krug 2006 is generous, intense in aromas on the palate, without any excess, with an ending leaving a sensation of greatness and distinction.
- For the final blend, the selected wines were those best exhibiting the unique, silky roundness of the year with a good structure and length. Pinot Noir constitutes almost half (48%) of the blend, with the majority coming from plots in Montagne de Reims Nord, Sud and Les Riceys. Ripe and full-bodied Chardonnays (35%) add roundness and opulence while Meuniers (17%) from Leuvrigny and Sainte-Gemme bring tension and length.
- The generous aromatic and expressive profile of Krug 2006 comes after 12 years in the cellars, gaining in balance and finesse.

### KRUG 2006 IS UNIQUE

- The expression of the year 2006 captured by Krug: Capricious Indulgence.
- Krug 2006 reveals the surprising story of a capricious climate with extraordinary results. This Champagne caresses the palate while expanding until a long and elegant finish completes the experience.
- As with all Krug Champagnes, Krug 2006 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 intense golden colour promises round generosity.
- Very expressive and indulgent nose revealing yellow and dried fruit, toasted almonds, hazelnut, maple syrup, meringue and mandarin liqueur.
- On the palate it is generous, deep, ample and fresh with aromatic persistence and a long finish. It has notes of nougat, frangipane, pastry, *tarte tatin*, plenty of citrus with a beautiful finish on pink grapefruit skin.

### FOOD & WINE PAIRING INSPIRATION:

- Krug 2006 is a delectable match for all cuisines, especially the most aromatic. Dishes with character such as tajine with lemon confit, ratatouille, slow-roasted leg of lamb, vegetable tian, game, *foie gras*, flavourful fish or duck breast grilled over grape vines will be raised to another level by Krug 2006.

### FORMATS:

Bottle (75 cl)

Discover more about your bottle of Krug with the Krug iD on the Krug app, Twitter or Google.  
<http://app.krug.com>, @krug or krug.com.