

# KRUG CLOS DU MESNIL 2006

THE PURITY OF A SINGLE PLOT OF CHARDONNAY IN 2006

## KRUG CLOS DU MESNIL: A VIRTUOSO SOLOIST

Krug Clos du Mesnil, a very rare Champagne, showcases the unique character of a single plot of Chardonnay, harvested in a single year. This 1.84-hectare (4.5-acre) vineyard, overlooked by the village church, has been protected by walls since 1698. The vineyard is located in the heart of Mesnil-sur-Oger, one of the most iconic villages for Chardonnay in the Champagne region.

## THE YEAR 2006 AT THE CLOS DU MESNIL:

- 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, the equivalent of 2 months of rain fell in only 2 weeks.
- Fortunately, the sun returned to complete the ripening period, shining on a beautiful harvest. The grapes showed balance similar to that of 2002 and 1989, which were also beautiful and generous years.
- The harvest of the Clos du Mesnil took place between 14 and 16 September 2006 and afforded beautifully mature grapes.

## KRUG CLOS DU MESNIL 2006 IN ESSENCE:

- The House of Krug chose to create Krug Clos du Mesnil 2006 because the year 2006 succeeded in offering ideal conditions for the maturation of beautiful grapes, with the promise of revealing the full potential of this walled plot.
- Krug Clos du Mesnil 2006 exalts the crisp purity of a single walled plot of vines (*clos* in French) in the village of Le Mesnil-sur-Oger, and of a single grape variety – Chardonnay – from a single year, 2006.
- After over 12 years in Krug's cellars, it reveals a precise signature and a striking grace.

## KRUG CLOS DU MESNIL 2006 IS UNIQUE:

- Krug Clos du Mesnil 2006 is the nineteenth Champagne from this unique plot of Chardonnay. The first was created with the harvest of 1979.
- The circumstances of 2006 lent the year's grapes a rare beauty, making this year exceptional.
- The harvest afforded 14,973 bottles and 800 magnums (not yet available), all individually numbered.
- As with all Krug Champagnes, Krug Clos du Mesnil 2006 will continue to gain with the passage of time.
- The full story of every bottle is revealed online via its Krug iD, the six digits on the back label.



## TASTING NOTES:

- At first sight, vibrant luminosity and an intense golden colour redolent of ripe wheat.
- On the nose, delicate aromas of citrus, barley sugar and dried fruits with balance and freshness.
- On the palate, it is generous and round with beautiful intensity. Initial hints of madeleine cake and brioche give way to notes of pastry, *tarte tatin*, lemon meringue, bitter orange and a little spice. The finish is long, with great tension and notes of candied ginger.

## FOOD & WINE PAIRING INSPIRATION:

Krug Clos du Mesnil 2006 pairs beautifully with fish or shellfish dishes such as fillet of flounder in a saffron sauce, zander with *beurre blanc*, seared scallops or tuna carpaccio. It may also be enjoyed with delicately flavoured meat dishes such as *blanquette de veau*.

## FORMATS:

Bottle (75 cl)