

## Krug Vintage, Champagne

£265.00

**Vintage:** 2004  
**Bottle Size:** 75cl  
**Alcohol %:** 12%  
**Country:** France



**Description:** Quite a pale green/yellow colour. Burgundian character of ripe orchard fruits and lemon, and a herbal, nicely vegetal background. There is a nutty, pistachio note too, but this is mostly about the fruit. On the palate this is lively and bright, with a very crisp mousse and at the moment plenty of zesty lemony fruit. This is deliciously lively and fruity, with a very fine, ripe apple and pear quality, but the fine mineral and lemony structure of the acidity adds plenty of precision. The tension and interplay between the bright fruit, lovely acid structure and little creamy background hints of richness is fabulous.

**Cepages:** Pinot Noir, Chardonnay

**Group:** Champagne

**Sub group:**

**Colour:** Vintage & Prestige Cuvée

**Closure:** Cork

**Producer:** Krug

**Website:** [www.krug.com](http://www.krug.com)

**Organic/Bio Status:**

**Food / cocktail match:** Here are the matches suggested by the people at Krug:

"Krug 2000 could be enjoyed with caramelised scallops with pineapple, spicy sauces, rich gravies, squab, confit of vegetables or citrus fruits, sweet-and-sour sauces and even spices. Excellent with desserts containing roasted fruits (bananas, peaches, citrus fruits)"

**Food / cocktail recipe:**

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Krug, a German immigrant from Mainz on the Rhine. In style, it is distinctive and easily recognised by taste due to the house's policy of complete barrel fermentation and extended lees ageing - on the nose Krug is identified by its strongly developed and aged nutty characters, as well as a combination of raciness and freshness. On the palate, Krug commonly displays a richness both from lees and from barrel fermentation. It is one of the most obviously oaky of Champagnes and is classically dry. Alongside Dom Perignon, this is probably the most well known and respected name in Champagne.

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**Other Info:**

Established in 1843, Krug has specialised in solely prestige and exceptional champagnes. Dedication to quality takes precedence over quantity of production. Using traditional methods the House of Krug does not compromise time or expense with their cuvées. Krug is the only Champagne House still fermenting all of its champagnes the age-old way- in small oak casks necessary for developing Krug's intense bouquet and complex flavour. Today, Henri, Rémi, Olivier and Caroline, the 5th and 6th generations of the Krug family, oversee every phase of production.