KRUG
CHAMPAGNE

KRUG GRANDE CUVÉE 170ÈME ÉDITION

THE 170TH ÉDITION OF THE MOST GENEROUS EXPRESSION OF CHAMPAGNE

KRUG GRANDE CUVÉE: EVERY YEAR, A NEW ÉDITION OF THE FOUNDER'S DREAM

Krug Grande Cuvée is born from the dream of one man, Joseph Krug, to craft the very best Champagne he could offer, every single year, regardless of annual variations in climate. Since 1843, the House of Krug has honoured this vision with each new Édition of Krug Grande Cuvée: the most generous expression of Champagne.



KRUG GRANDE CUVÉE 170ÈME ÉDITION IN ESSENCE:

- It is a blend of 195 wines from 12 different years, the youngest of which is from 2014, while the oldest dates back to 1998.
- Its final composition is 51% Pinot Noir, 38% Chardonnay and 11% Meunier.
- A stay of around seven years in Krug's cellars gives Krug Grande Cuvée 170ème Édition its distinct expression and elegance.

THE STORY OF ITS CREATION:

- Krug Grande Cuvée 170ème Édition was composed around the harvest of 2014, an erratic year in Champagne that oscillated between hot dry spells and cool rainy periods.
- Vines developed under good conditions, ensuring a generous harvest. The contrasting weather preserved freshness and resulted in great heterogeneity throughout the region, underscoring the importance of the House's obsession of understanding every plot through its wine.
- To create this Édition, the Cellar Master looked to accentuate the year's elegantly diverse aromatic expressions with a broad spectrum of different plots' wines from 11 other years.
- In all, reserve wines from the House's extensive library made up 45% of the final blend, bringing the breadth and roundness so essential to each Édition of Krug Grande Cuvée.

KRUG GRANDE CUVÉE IS UNIQUE:

- The art of blending wines from so many different years gives Krug Grande Cuvée its unique fullness of flavours and aromas, impossible to express with the wines of just a single year.
- The Édition number identifies a specific creation of Krug Grande Cuvée. It corresponds to the number of years in the House of Krug the founder's dream has been re-created.
- The full story of every Édition is revealed online via its Krug iD, the six digits on the back label.
- Krug Grande Cuvée, like all Krug Champagnes, will continue to gain with the passage of time.

TASTING NOTES:

- A light golden colour and fine, vivacious bubbles, holding a promise of pleasure.
- Aromas of flowers in bloom, ripe, dried and citrus fruits, as well as marzipan and gingerbread.
- Grilled notes and flavours of almond paste, quince, lemon, limoncello and dried fruit.

FOOD & WINE PAIRING INSPIRATION:

- Krug Grande Cuvée 170ème Édition lends itself to a wealth of culinary combinations, from the simplest to the most sophisticated, from an aged parmesan to turbot *à la truffe*.
- It can be enjoyed as an aperitif with Jabugo ham and mature comté or served to accompany oysters, grilled shrimps, Indian or Moroccan food, as well as desserts such as carrot cake, *tarte tatin* and cheesecake.

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.