

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 2002:

The year 2002 offered a clement and generous climate, consistently warm, relatively dry, granting the ideal conditions for grape maturation. As the grapes arrived at the press, they were in excellent and robust health. The 2002 harvest for Krug was marked by great homogeneity and superb balance.

KRUG 2002 IN ESSENCE:

- The House did not hesitate to create Krug 2002, naming it “Ode to Nature” to express the music of an extremely serene and generous year with perfect conditions for highly-expressive wines centred around fruit of all types with a beautiful structure, great intensity and elegance. Krug 2002 is a blend of selected wines of the year from many different plots, marked by its undeniably profound fruity character.
- It is a balanced dialogue between Pinot Noir (40%), Chardonnay (39%) and Meunier (21%).
- The elegance of Krug 2002 Magnum comes after 13 years in the cellars gaining in harmony and finesse.
- The generous aromatic and expressive profile of Krug 2002 (75cl) comes after 12 years in the cellars, gaining in balance and finesse. Due to its size, the Magnum has spent at least one year longer on the lees than the 75cl format. All formats above 75cl are hand riddled and hand labelled.

KRUG 2002 IS UNIQUE

- The expression of the year 2002 as revealed by Krug: “Ode to Nature”
- Krug 2002 is an homage to fruit. It is a charismatic Champagne which beautifully combines natural intensity, delicacy and bold elegance.
- Krug 2002 was the first Krug vintage of the Millennium.
- As with Krug 1988, released after Krug 1989, Krug 2002 comes after Krug 2003.
- As with all Krug Champagnes, Krug 2002 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.

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.



TASTING NOTES:

- At first sight, a lovely bright golden colour.
- Charismatic and fresh on the nose, this Champagne promises natural intensity and elegance with a strong presence of fruits of all types. It reveals a diverse bouquet of orange aromas with some notes of liquorice and light chocolate biscuit.
- On the palate, Krug 2002 is astonishing, balanced and delicate with significant fresh, tropical, wild and crystallised fruits. It is a hymn to fruit: red, white and citrus fruits with notes of cassis, chocolate, candied-orange peel, cocoa beans, honey with hints of smoke and toast enhanced by a vibrant, persistent long finish.

FOOD & WINE PAIRING INSPIRATION:

- Recipes like duck breast with its juice in reduction, roasted butternut squash and kumquat chutney or a lentil curry stew marked with orange zest can pair deliciously with Krug 2002. As a dessert, an orange tiramisu or a cinnamon brioche with a carrot, ginger and lemon mousse would also combine beautifully.

FORMATS:

Bottle (75cl)

Magnum (150 cl)