

Champagne Krug Grand Cuvée N.V.

Region

The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The 'Montagne de Reims' is predominately planted with Pinot Noir, the backbone to the Champagne blend, whilst Chardonnay is ideally suited to the chalky slopes of the 'Cote des Blancs' south of the town of Epernay. Pinot Meunier dominates the 'Vallee de la Marne', an area susceptible to frosts, which it is more able to withstand, due to later budding. The secret of Champagne is in the blend, where wines from different grape varieties and vineyards are blended to achieve the 'house style'.

Producer

The house of Krug was established in 1843, and today is renowned for producing prestige champagnes. With small levels of production, the house is the only firm still producing its wines in small oak casks, the result being wines of unparalleled complexity and intensity. Today the Krug family, representing the 5th and 6th generations, are still involved in the winemaking process, providing a wealth of experience and continuity, essential to Champagne.

Tasting Notes

A wonderfully, creamy bouquet leading to a magical combination of richness and balance on the palate. The long lingering finish is both nutty and toasty, ending with a final flourish of freshness.

Food

Marvellous with fish, seafood, white meat, and desserts



Technical Information

Country	France	Dry/Sweet Style	Bone dry
Region	Champagne	Alcohol Content	12%
Grape(s)	Pinot Noir (50%) Chardonnay (35%) Pinot Meunier (15%)	Closure Style	Cork
Type	Sparkling	Organic/Biodynamic	No
Style	Fizz	Allergens	Milk: No Egg: No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian: No Vegan: No
Body Style	Full bodied		
Sustainable	No		



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