

KRUG 1969 MAGNUMS

Colour:
White

Vintage:
1969

Producer:
Krug

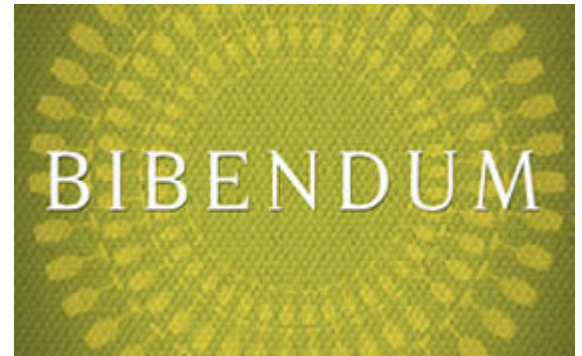
Country:
France

Region:
Champagne

Product code:
40KRUM1D1969

Availability:
1 bottle

Grape Variety:
Pinot Noir / Chardonnay / Pinot Meunier



Tasting Notes:

"Still a young Champagne, with tart apple flavors and ripe pear notes, as well. Fresh, light and delicate." The Wine Spectator

Producer Information:

Krug is one of the most prestigious Champagne houses. It is however relatively young; established in 1843 by Johann-Joseph Krug, a German immigrant from Mainz on the Rhine. The house is now part of global luxury brands conglomerate Louis Vuitton Moet Hennessy (LVMH). However like most of the companies in the group, Krug runs with a certain amount of autonomy. This has played a large role in maintaining the house's reputation and consistent style alongside Moet & Chandon's Dom Perignon and Veuve Clicquot's La Grande Dame.

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 almost always invariably dry.

Krug uses all three Champagne varieties in the wines, Chardonnay, Pinot Noir, and Pinot Meunier. However, Chardonnay is the mainstay of the Grande Cuvée NV and their flagship single vineyard vintage, the Clos du Mesnil is made in the Blanc de blancs style - 100% Chardonnay.



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Technical info:



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