

Krug

Grande Cuvée



SUITABLE
FOR VEGANS

TASTING NOTE

Rich, floral, outstandingly complex Champagne from a legendary House, with a toasty nose and flavours of fresh lemon.

VITICULTURE

Krug Grande Cuvée is the archetype of Krug's philosophy of craftsmanship and savoir faire: a blend of more than 120 wines from ten or more different years.

VINIFICATION

The taste of Krug is greatly enhanced by an exceptionally long period of maturation (6 to 8 years) in the Krug cellars before release. This requires, of course, maintaining a stock covering at least six years of sales, a practice unparalleled in Champagne.

FOOD MATCHING

Very versatile, can be drunk as an aperitif or with desserts such as: poached pears in phyllo pastry with brandy sabayon or with dishes such as Riesling-poached trout with thyme.

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| SIZE | 75cl |
| VINTAGE | NV |
| ABV | 12.5% |
| GRAPE VARIETIES | Pinot Noir (44%), Chardonnay (35%), Pinot Meunier (21%) |
| CLOSURE | Natural Cork |
| SKU CODE | 340261NV |
| EXPRESSION | Sparkling & Champagne |
| COUNTRY | France |
| REGION | Champagne |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| SKU | 340261NV |