

Champagne Krug Grand Cuvée N.V.



Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The `Montagne de Reims` is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south `Cote des Blancs` has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the `Vallee de la Marne`. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the `house style`. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

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	12.5%
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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