Champagne Krug Vintage 2011

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 rich, elegant, bright gold colour with strong multiple aromas. In the mouth it is ample, tender and silky, intense and rich. An aroma of dried, exotic fruits with a scent of figs on the nose and sultry excitement on the palate

Food

The King of aperitifs, it goes well with shellfish and lightly smoked salmon.

Technical Information

Country	France
Grape(s)	Pinot Noir (50%) Chardonnay (35%) Pinot Meunier (15%)
Type	Sparkling
Style	Fizz
Oaked Style	Lightly oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Bone dry	
Alcohol Content	12.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	No No

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