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Krug Unveils New Champagne Duo

The Epitome of Elegance

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Maison Krug has introduced its latest champagne releases, Krug Grande Cuvée 172ème Édition and Krug Rosé 28ème Édition, timed perfectly for the holiday season. These new editions reflect the legacy of excellence that has characterized the Maison since its founding in 1843, showcasing the art of blending wines from different years to achieve

a unique balance of aromas and flavors. The production processes behind these creations ensure that each bottle offers a distinct experience.

Krug Grande Cuvée 172ème Édition exemplifies the Maison's commitment to the tradition established by its founder, Joseph Krug, who sought to craft a champagne that could express its full potential year after year, regardless of climate conditions. This edition is composed of a blend of 146 wines from 11 different years, with the youngest being from 2016 and the oldest from 1998. The varietal composition consists of 44% Pinot Noir, 36% Chardonnay, and 20% Meunier. The blend includes 42% reserve wines, contributing to the depth and richness characteristic of this cuvée.

The story of the creation of the 172ème Édition centers on the 2016 harvest, a year marked by extreme weather conditions. Spring was notably rainy, with 70% more precipitation than the average, putting stress on the vineyard and increasing disease pressure. However, favorable weather after flowering allowed the vines to recover, and a late summer heatwave helped the grapes to ripen well. The harvest took place between September 9 and October 2, ensuring that the grapes were in optimal condition to express the best qualities of each variety.

The blending process is key to understanding the complexity of Krug Grande Cuvée. By combining wines from different years and plots, Krug aims to achieve a fullness of flavors that would be impossible to attain with wines from a single vintage. This approach is often compared to a full orchestra, where each instrument represents a different wine, but together they create a harmonious symphony. After seven years of aging in Krug's cellars, the result is a champagne that offers a rich and balanced sensory experience.

In terms of tasting notes, Krug Grande Cuvée 172ème Édition presents an intense golden-yellow color. On the nose, it reveals elegant aromas of white flowers like lavender, along with almond notes. On the palate, it is described as delicate yet intense, with a persistent freshness and a flavor profile balancing white fruits and citrus. Floral hints of violets and subtle touches of eucalyptus complete its character. This champagne is designed to pair with a wide variety of dishes, from simple to elaborate. Suggested pairings include oysters, grilled shrimp, and more complex dishes

like turbot with truffles or cheesecake for dessert.



Krug Rosé 28ème Édition is another testament to the Maison's blending artistry. This edition is a blend of 32 wines from six different years, with the youngest from 2016 and the oldest from 2010. Its final composition includes 58% Pinot Noir, 25% Chardonnay, and 17% Meunier. A distinctive element is that 10% of the Pinot Noir wines undergo traditional maceration, contributing structure, color, and a unique spiciness to the blend. Like the Grande Cuvée, the Rosé spent approximately seven years aging in Krug's cellars before reaching its final expression.

The story of its creation is also linked to the 2016 harvest, a year of contrasting extreme weather. The unusually wet spring complicated vineyard work, but conditions improved toward summer, allowing the grapes to ripen optimally. Harvest took place between September 9 and October 2, resulting in healthy, characterful grapes. Reserve wines account for 38% of the final blend, ensuring that this rosé champagne maintains a balance of finesse and substance.

Krug Rosé 28ème Édition stands out with its deep salmon color. On the nose, it offers aromas of red fruits like redcurrants, raspberries, and cherries, alongside pastry and lemon meringue notes. On the palate, the experience is equally rich, with a display of red fruits complemented by softer notes of peach and touches of bitter citrus. This rosé champagne is versatile at the table and, unlike other rosé champagnes, can replace a good red wine in dishes such as foie gras, game, lamb, and white meat.

Both editions from Maison Krug represent the winery's commitment to excellence and innovation, keeping the vision of its founder alive through each bottle. The Maison's ability to blend wines from different years and plots highlights not only its technical prowess but also its deep understanding of terroir and the art of champagne.