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Krug Unveils Four Limited-Edition Champagnes After 20 Percent Crop Loss in 2017

Prestigious house releases rare vintages shaped by extreme weather, offering collectors exclusive expressions for the holiday season

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Maison Krug, one of the most renowned Champagne houses in France, has announced the release of its most exclusive editions for the holiday season. The new offerings include Krug Clos d’Ambonnay 2008, Krug Clos du Mesnil 2009, Krug Rosé 29th Edition, and Krug Grande Cuvée 173rd Edition. Each bottle represents a unique expression of the region’s terroir and the house’s dedication to craftsmanship.

Krug Clos d’Ambonnay 2008 is made entirely from Pinot Noir grapes grown in a single walled vineyard in Ambonnay. The 2008 vintage was marked by one of the coldest and least sunny years in Champagne in nearly fifty years. The slow and steady ripening process resulted in grapes with remarkable structure. Harvest took place on September 24, producing a wine that the house describes as elegant and precise.

Krug Clos du Mesnil 2009 comes from a single plot of Chardonnay vines in Le Mesnil-sur-Oger, a village known for its exceptional Chardonnay. The year began with a harsh winter followed by a mild spring and storms from May to July. A dry summer with cool nights led to a harvest on September 10 and 11. The resulting wine is described as delicate yet full-bodied, with subtle fruit and spice notes.

Krug Grande Cuvée 173rd Edition is built around the 2017 harvest, a year that started cold but saw an early warm spell that accelerated vine growth. Spring frosts and heavy summer rains caused a loss of about 20% of the crop. However, hot and dry weather later in the season allowed for a successful harvest between August 25 and September 15. This edition blends wines from multiple years, including some dating back to the early 2000s, to create what Krug calls its most generous expression.

Krug Rosé 29th Edition also centers on the 2017 vintage. First created in 1976 by the fifth generation of the Krug family, this rosé is crafted each year using a blend of reserve wines and recent harvests. The same weather challenges that affected the Grande Cuvée shaped this edition: spring frosts, summer rains, and then a hot, dry finish to the growing season. Harvest took place from late August to mid-September, resulting in a rosé that combines ripe fruit flavors with depth and finesse.

Julie Cavil, Chef de Cave at Maison Krug, emphasized that each release tells its own story through the character of its vintage and vineyard. These special editions are now available through select retailers and fine wine merchants worldwide, timed for holiday

celebrations when demand for luxury Champagne is at its peak.

The new releases highlight both the challenges and opportunities presented by recent vintages in Champagne. They also reflect Krug’s ongoing commitment to producing wines that showcase individual plots and years while maintaining the house’s signature style. Collectors and enthusiasts can expect limited availability due to small production volumes from these single-vineyard sites.

Maison Krug continues to be recognized for its meticulous approach to blending and aging, which has set it apart since its founding in 1843. The house remains family-owned and is known for releasing Champagnes only when they reach optimal maturity. With these new editions, Krug aims to offer connoisseurs unique experiences that capture both tradition and innovation in every bottle.