

# KRUG CLOS DU MESNIL 2009

*Pure - Elegant - Chiselled*

## WINE PROFILE

### A VIRTUOSO SOLOIST

The **purity** of a single plot – **Clos du Mesnil** – a single grape variety – **Chardonnay** – and the harvest of a single year – **2009**.

The **21<sup>st</sup>** champagne from this vineyard.

### ORIGINS

From a tiny **walled plot of 1.84 hectares** (4.5 acres), in the heart of **Le Mesnil-sur-Oger**, one of the most iconic villages for Chardonnay in the Champagne region.

### THE YEAR 2009

A **harsh winter** and **mild spring** with storms from May to July. **Summer was ideal**: dry with cool nights upon harvest which took place on **10-11 September**.

Wines were fruity, delicate and full bodied with a touch of spice.

### COMPOSITION

100% Chardonnay

### DOSAGE

There are as many dosages as there are Krug champagnes. Each is determined by tastings to find the one whose absence would be missed, but whose presence is imperceptible. This cuvée has **5 g/L**.

### BOTTLES CRAFTED

9 900 bottles (75cl)



*“Encapsulating joy and the crisp morning spring mist.”*

Julie Cavil, Krug Cellar Master

## TASTING EXPERIENCE

### COLOUR

Pale gold, luminous and radiant.

### NOSE

Honeysuckle, vegetal and floral notes, gingerbread, brioche, orange blossom madeleine, and citrus fruit.

### PALATE

**Precise and chiselled.** Ripe, freshly squeezed lemon, generous citrus fruit, pear in syrup. Beautiful bitters, with a slightly spicy finish.

### THE PASSAGE OF TIME

This cuvée spent at least **16 years** in Krug's cellars and may be enjoyed today or carefully stored, as it will continue to gain in complexity and take on a patina with time.

### PAIRING INSPIRATION

The purity of the Chardonnay from Krug's Clos du Mesnil exhibits **remarkable purity** and **chiselled citrus** that will enhance **shellfish**.

#### Gastronomic:

- Cod in beurre blanc sauce with chives
- Ricotta stuffed pasta with zucchini flowers

#### Simple pleasure:

- Freshly shucked Rock oysters
- Roasted eggplant with tahini

KRUG iD 1 24 001 \*

Discover more about your bottle with the Krug iD on the Krug app or Krug.com  
*\*Krug iD provided for reference only, and can vary based on disgorgement date.*

**KRUG**  
CHAMPAGNE