



CHAMPAGNE KRUG A REIMS - FRANCE BRUT GRANDE CUVÉE PRODUCT DE FRANCE ELABORÉ PAR KRUG S.A. - REIMS - France NM 225001 12%

"Inspiration...chaque gorgée, une révélation" Un passioné

Grape Blend: pinot noir 45%-50% + chardonnay 30%-35% + pinot meunier to which is added a 40% of reserve wine

Ageing Process: 6 years ageing with yeasts in the cellar

VISUAL ANALYSIS: brilliant, golden yellow and as regards the effervescence the bubbles are fine, numerous and persistent.

OLFACTORY ANALYSIS: the perceived smells are divided in distinct perfume families that are resumed in the following description: as concerns the fruity smells, we find pineapple, banana, dry fig, lemon and hazelnut; as regards the spicy smells only the vanilla is present; as for the sundry smells, we encounter butter, yeasts, biscuits and honey; finally, it is easy to identify in the flowery smells white and yellow flowers, and in the herbaceous and vegetal smells hay.

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GUSTATIVE ANALYSIS: an elegant champagne with a good acidity capable of making the mouth watering for the right time; it is a refined wine which achieves the correct percentage of mineral salts. It is well structured and the gustative aromatic persistence is about 5 seconds.

WINE-FOOD COMBINATION: San Daniele ham

- The acidity (salivation) of the wine is cutting through the fatness of the ham
- The sapidity (mineral salts) of the wine is counterbalancing by the sweet tendency of the ham
- The structure of the champagne is pairing the structure of the ham
- The gustative-aromatic persistence of the wine is matching the gustative-olfactory persistence of the ham

MY PERSONAL OPINION: the goodness of this champagne is received by various degrees starting from the good expression of the bubbles (fine, numerous and persistent) at the visual exam; following with aromatic influences at the nose that deliver higher virtues to the olfactory bouquet; finalizing with the maximum status at the palate level which is represented by an harmonic equilibrium of the gustative sensations.