

GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
255612	<b>Krug Grande Cuvee</b>	\$150.00	N/A	N/A
	"Beautifully aromatic and inviting, with grilled nut, incense and graphite notes, this vibrant Champagne is finely knit and harmonious, expanding on the palate and delivering flavors of toast, lemon meringue, orange blossom and clover honey. The long finish features lots of exotic spice details. Disgorged winter 2013. Drink now through 2025." - Alison Napjus, Nov 15, 2015 - Reviewed by: Wine Spectator - 95pts			
76559	<b>2012 Charles Krug Cabernet Sauvignon</b>	\$23.99	N/A	N/A
	"The attractive 2012 Cabernet Sauvignon Estate, which largely comes from their Yountville vineyards, offers plenty of blackcurrant and blackberry notes intermixed with subtle oak in the background. Medium-bodied with supple tannins, it provides all one would expect from a basic Napa Cabernet Sauvignon. It is a delicious, fruit-forward offering with substance as well as character." - Reviewed by: The Wine Advocate - 88pts			
78468	<b>2014 Charles Krug Sauvignon Blanc</b>	\$14.99	N/A	N/A
	"Delightful aromas of white peach and honeydew melon commingle with citrus and white grapefruit flavors that burst forth in this refreshing, crisp and balanced wine. To achieve the crisp minerality and bright acidity in the wine, we harvest at night for optimal fruit freshness that ensures our signature Sauvignon Blanc style." - Reviewed by: Producer			
50739	<b>Krug Grande Cuvee Sharing Set</b>	\$200.00	N/A	N/A
	"Commemorating the vision of Krug's founder, Joseph Krug, this bespoke gift set contains one bottle of Krug Grande Cuvee and two Le Joseph crystal glasses specially designed by Riedel." - Reviewed by: Binny's			
255614	<b>Krug Grande Cuvee</b>	\$79.99	N/A	N/A
	"Beautifully aromatic and inviting, with grilled nut, incense and graphite notes, this vibrant Champagne is finely knit and harmonious, expanding on the palate and delivering flavors of toast, lemon meringue, orange blossom and clover honey. The long finish features lots of exotic spice details. Disgorged winter 2013. Drink now through 2025." - Alison Napjus, Nov 15, 2015 - Reviewed by: Wine Spectator - 97pts			
77087	<b>Krug Grande Cuvee Trinity Pack</b>	\$1,200.00	N/A	N/A
	A limited edition Oak Gift Case containing: • 2 bottles of Krug Grande Cuvée recreated in 2003: "This bottle left the Krug cellars to receive its cork in spring 2011. This is the last step after more than 7 years of ageing in the cellars to acquire finesse and elegance. This bottle is an extraordinary blend of 120 wines from 10 different vintages, the oldest from 1988 and the youngest from 2003. Every glass of this bottle of Krug Grande Cuvée is the fruit of more than 22 years of patience and crafting. Reserve wines this year, particularly ones from 1996, as well as other truly great white wines from more recent years give spark and vitality to this year's blend. The final composition of this Krug Grande Cuvée is: 51% Pinot Noir, 30% Chardonnay and 19% Meunier." • 2 bottles of Krug Grande Cuvee recreated in 2004: "This bottle left the Krug cellars to receive its cork in spring 2012. This is the last step after more than 7 years of ageing in the cellars to acquire finesse and elegance. This bottle is an extraordinary blend of 121 wines from 12 different vintages, the oldest from 1990 and the youngest from 2004. Every glass of this bottle of Krug Grande Cuvée is the fruit of more than 20 years of patience and crafting. Reserve wines this year lend harmony, completing the blend without modifying the predominant characteristics of the year. They amplify the fullness that characterises Krug Grande Cuvée. The final composition of this Krug Grande Cuvée is: 44% Pinot Noir, 33% Chardonnay and 23% Meunier." • 2 bottles of Krug Grande Cuvee recreated in 2005: "This bottle left the Krug cellars to receive its cork in summer 2012. This is the last step after more than six years of ageing in the cellars to acquire finesse and elegance. This bottle is an extraordinary blend of 134 wines from 12 different vintages, the oldest from 1990 and the youngest from 2005. Every glass of this bottle of Krug Grande Cuvée is the fruit of more than 21 years of patience and crafting. Reserve wines this year bring brightness, richness and depth to the year's blend, mainly through very beautiful old chardonnays and multiple expressions of Meunier from different years; the wines of the year were a well-balanced proposition without any highlighted character. The final composition of this Krug Grande Cuvée is: 44% Pinot Noir, 37% Chardonnay and 19% Meunier." - Reviewed by: Producer			
68457	<b>2003 Krug Vintage</b>	\$260.00	N/A	N/A
	"At first sight, a subtle yellow gold color highlighting a reserved finesse. On the nose; there are notes of citrus, plum, liquid honey and brioche. On the palate; fresh summer fruits, surprising red grapefruit along with candied peel, roast chestnut and caramelized apple tart." - Reviewed by: Producer			
255615	<b>Krug Grande Cuvee</b>	\$425.00	N/A	N/A
	"Beautifully aromatic and inviting, with grilled nut, incense and graphite notes, this vibrant Champagne is finely knit and harmonious, expanding on the palate and delivering flavors of toast, lemon meringue, orange blossom and clover honey. The long finish features lots of exotic spice details. Disgorged winter 2013. Drink now through 2025." - Alison Napjus, Nov 15, 2015 - Reviewed by: Wine Spectator - 97pts			

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45824	<b>2000 Krug Clos du Mesnil</b>	\$950.00	N/A	N/A
	<p>"Just beginning to show the early signs of evolution in its color and flavors, the 2000 Clos du Mesnil is in an in between spot where it is ideally cellared for at least another few years, after which it is likely to remain at a plateau of maturity for many, many years. Smoke, crushed rocks, dried pears, spices and chamomile all add nuance as the wine gradually opens up in the glass." - Antonio Galloni, November 2014 - Reviewed by: Vinous - 95pts</p>			
255581	<b>1995 Krug Clos d'Ambonnay</b>	\$3,800.00	N/A	N/A
	<p>"The 1995 Clos d'Ambonnay has only recently become expressive. It emerges from the glass with endless layers of fruit, vibrant minerality and a big, building finish. The 1995 is a riper, more generous Ambonnay than the 1996. It will be fascinating to follow both vintages over the coming years and decades." - Reviewed by: The Wine Advocate - 98pts</p>			
64318	<b>1995 Krug Clos du Mesnil</b>	\$1,299.99	N/A	N/A
	<p>"The 1995 Blanc de Blancs Clos du Mesnil is a beautiful, delicate, medium-bodied Champagne offering hints of flint, chalk, white peaches, honeyed grapefruit, and lemon zest. This beautiful Chardonnay tastes of liquid minerals and reeks of terroir." Reviewed by Robert Parker. - Reviewed by: The Wine Advocate - 94pts</p>			
67033	<b>Krug Rose</b>	\$800.00	N/A	N/A
	<p>"Very expressive and beautifully balanced, this is all in the details, from the palate-caressing texture to the vibrant acidity, finely meshed with flavors of black raspberry, plum, wild strawberry, candied citrus peel, honey and ground spice, accented by rich hints of espresso, treacle and pastis." - Reviewed by: Wine Spectator - 95pts</p>			
75413	<b>2003 Krug Clos Mesnil</b>	\$950.00	N/A	N/A
	<p>"Krug Clos du Mesnil 2003 has tones of luminous yellow gold color which shimmers with brightness. You will be seduced by aromas of praline, hazelnuts, ginger and spices. In the palate you will find strong flavors of honey, quince and candied citrus fruit, with a long and slightly lemony finish." - Reviewed by: Producer</p>			
77089	<b>2003 Krug Tale of 2003</b>	\$1,350.00	N/A	N/A
	<p>"A limited edition Krug 'Tale of 2003' Oak Gift Case containing: • 3 bottles of Krug Grande Cuvée recreated in 2003: "This bottle left the Krug cellars to receive its cork in spring 2011. This is the last step after more than 7 years of ageing in the cellars to acquire finesse and elegance. This bottle is an extraordinary blend of 120 wines from 10 different vintages, the oldest from 1988 and the youngest from 2003. Every glass of this bottle of Krug Grande Cuvée is the fruit of more than 22 years of patience and crafting. Reserve wines this year, particularly ones from 1996, as well as other truly great white wines from more recent years give spark and vitality to this year's blend. The final composition of this Krug Grande Cuvée is: 51% Pinot Noir, 30% Chardonnay and 19% Meunier." - Producer Notes • 3 bottles of Krug Vintage 2003: "Light yellow. Powerful, complex bouquet evokes fresh peach, pear, floral honey, green almond and smoky minerals. Deep, palate-staining citrus and orchard fruit flavors show outstanding vivacity for a hot vintage, picking up ginger and talc notes with air. The strikingly long, sappy finish features zesty orange pith, smoky minerals and an echo of honeysuckle. I'd be in no rush to drink this one. Speaking of waiting, I had the chance to revisit the 2000 Vintage Krug and it has begun to pick up the smoky, weighty and nutty character that long-time fans of this producer crave. It's still plenty young but already unmistakably Krug, with a chewy texture and a sexy floral nuance dominating right now." - Reviewed by: Josh Reynolds, Vinous - 95pts - Reviewed by: None</p>			