

RICE  
HERE  
RIGHT  
NOW



# A KRUG x RICE COOKBOOK

The House of Krug presents RICE HERE, RIGHT NOW, its first-ever cookbook featuring original recipes by Krug Ambassade Chefs from all over the world including Anne-Sophie Pic (3🍷), Hélène Darroze (3🍷), Hiroyuki Kanda (3🍷), Michael Cimarusi (2🍷) and Uwe Opocensky (1🍷). More than a collection of recipes it is a convergence of crafts and a gastronomic journey around the world. Over 75 brilliant Chefs from 26 countries shine a light on rice, a truly universal ingredient whose versatility and texture delightfully enhance the sensorial experience of a pairing with Krug Grande Cuvée or Krug Rosé. Get ready for a grain reaction.



## RICE, POTATOES & MUSSELS: AN ENTIRELY DIFFERENT STORY

"I have fond memories of my Rios, France & Coze (Rice, Potatoes and Mussels), which encompasses local and sea. I always used to ask the local old women for the secret to preparing the dish, but they gave me measurements such as "a spoon, a glass, a fan", and I never managed to replicate it as they did."

**PAIRING NOTES:** With its crisp potatoes and the richness of the potato mousseline, Krug Grande Cuvée 1774® Edition Réserve de Jalousie enhances the flavors of the dish.

**AMUSE-BOUCHE**  
SERVES 4  
PREPARATION TIME 15 min  
COOKING TIME 30 min

**INGREDIENTS:**  
100g of short-grain rice  
200g water  
200g potatoes  
200g mussels  
1 kg soft potato  
50g olive oil  
20g parmesan cheese  
20g butter  
2 garlic cloves  
10 lemon  
Thyme  
Pepper  
1 bay leaf

**1 - RICE**  
Cook the rice in soft water and rice strainer for 40 minutes.

**2 - MUSSELS**  
Cook the mussels in a pot with oil, garlic, thyme, and parmesan until they open. Discard them.

**3 - BLIND**  
Blind the rice until almost, spread on a flat or rectangular surface and dry in the oven for 40 minutes at 100°C (212°F).

**4 - POTATO MOUSSELINE**  
Boil 100g of sliced potatoes with one onion. Cook with water and a bay leaf. Cook for 30 minutes. Drain, add salt to taste and place in the splash. Heat water in a bain-marie.

**5 - PECORINO MOUSSELINE**  
Mix the cold potatoes and milk. Cook, stirring continuously, and blind.

**6 - POTATOES**  
Cut the remaining potatoes into small cubes, blanch, and sauté in a pan with oil and thyme.

**7 - RICE CHIPS**  
Dry the rice chips in oil at 180°C (356°F) for a few seconds until golden.

**SERVING INSTRUCTIONS:**  
Place the rice water on a larger plate. Add a teaspoon of fresh potato to the center. Scatter the potato mousseline over it and place one mussel shell with the potato mousseline on top. Garnish with a slice of parmesan.

**ANOTHER ONE BITES THE RICE**

By Chef Leonardo Vasconcelos, Il Cipriani

## ANOTHER ONE BITES THE RICE

Sumptuous morsels, crafted with simplicity, the amuse-bouche sets the stage for a memorable dining experience. A tribute to the meal and so much more, be inspired by the beauty of the bite-sized.

"They say fingers were made before forks, and hands before knives."

JONATHAN SWIFT, Anglo-Irish satirist

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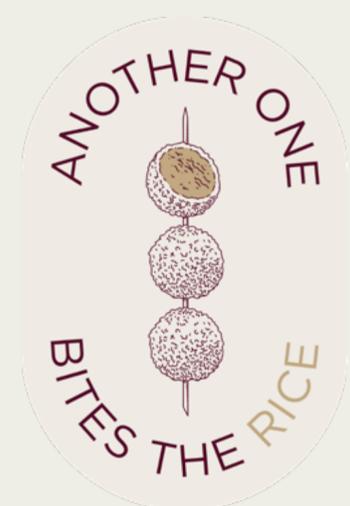
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**ANOTHER ONE BITES THE RICE**



## INSIDE-OUT SUSHI

"I was born in Uonuma, Niigata, one of the best terraces of rice fields in Japan, and I grew up eating the best rice in the world every day. Since I'm not a Sushi Chef, I wanted to try some crispy rice, inspired by a traditional Japanese snack called "Bon Gaki", similar to the cooking method of "Ris Soufflé" in French."

This recipe has a crisp crust, while the same mousseline very well with the Krug Grande Cuvée, the addition of coffee powder and black pepper enhances the sensory experience.

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**1 - TUNA MIXTURE**  
Put the tuna, corn, milk and cream cheese in a food processor and blend until smooth. Add a little bit of water and salt and stir until mixed. Add a little bit of water and salt and stir until mixed. Add a little bit of water and salt and stir until mixed.

**2 - PREPARING THE STICKY RICE**  
Wash the sticky rice and let it soak in water for 30 minutes. Add a little bit of water and salt and stir until mixed. Add a little bit of water and salt and stir until mixed. Add a little bit of water and salt and stir until mixed.

**3 - FRYING THE STICKY RICE**  
Dry the sticky rice until it is golden. Fry the sticky rice until it is golden. Fry the sticky rice until it is golden.

**SERVING INSTRUCTIONS:**  
Put the tuna mixture on a piece of crispy fried sticky rice. Sprinkle black pepper and coffee powder. Place the rest on a plate and serve. Enjoy!

**ANOTHER ONE BITES THE RICE**

By Chef Ryota Iizuka, Ryuga

## RICE ME UP BEFORE YOU GO-GO

Music has the power to reveal a myriad of new dimensions to the sensorial experience of a dining. As the sounds you hear are soundlessly proven to impact the flavors you savor. These Krug x Rice recipes have the added sensorial dimension of a music pairing.

"Good music goes with good food!"

AFRICAN PROVERB

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**ANOTHER ONE BITES THE RICE**

## TOASTED CAROLINA GOLD RICE BUÑUELOS WITH RAW SCALLOPS

"Even though I lost my hair at an early age I always wanted to be a hair stylist. To me it is similar to cooking because one can change everything, just like adding an ingredient. Creating hair is challenging and must be perfect otherwise the client will notice, but so will everyone else."

**PAIRING NOTES:** To see the hair of the famous chef of Krug Grande Cuvée 1774® Edition Réserve de Jalousie, which is completely at the hair salon, also with the light brown and eyes of the hair salon.

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10 lemon  
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**1 - TOASTED RICE FLOUR**  
Toast the Carolina gold rice until aromatic and slightly browned.

**2 - BUÑUELOS**  
Shape 20g toasted rice in the milk hot. Drain, keep the milk and discard the strained rice. Blend the remaining rice in the same blender combine the milk, all purpose flour, eggs and salt and blend for one minute. Heat a buñuelo mold at a pot of 180°C (356°F) greased with oil. Fill the hot oil with the hot milk and the batter and when it is the oil hot and golden brown. Remove the buñuelo. When the oil is hot and golden brown, remove the buñuelo. When the oil is hot and golden brown, remove the buñuelo.

**3 - SCALLOPS**  
Remove the feet and any shell particles from the scallops. Chop into small bits, weighing they are very thin. Season with the salt, pepper, and onion. Add olive oil, salt, and pepper. Cook for 2 minutes. The scallops should have a golden crust with a crispness from the scallops.

**SERVING INSTRUCTIONS:**  
Cut the top of a small glass just enough for the mixture to come out. Fill the bottom with oil and place the scallops on top. Cook for 2 minutes and serve immediately.

**ADDITIONAL INFORMATION:**  
The buñuelos could be purchased online or in any frozen specialty store. The scallops could be purchased online or in any frozen specialty store. The scallops should have a golden crust with a crispness from the scallops.

**ANOTHER ONE BITES THE RICE**

By Chef Vinson Petrillo, Charlotte, United States

## SWEET DREAMS ARE MADE OF RICE

The warty faces of rice meet the versatility of Krug Grande Cuvée. Continue your discovery of its endless facets in these sweet Krug x Rice pairings.

"Life is short, and it is up to you to make it sweet."

SARAH LOUISE DELANEY, American, Librarian and Core Figure's Producer

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**ANOTHER ONE BITES THE RICE**

# RICE HERE RIGHT NOW

KRUG CHAMPAGNE

## JULIE CAVIL



# 1 CELLAR MASTER

Julie Cavil joined the House of Krug in 2006 after she made a decision to change her life and study oenology in Champagne. After fourteen years on the Krug Winemaking Committee, in 2020 she became Krug Cellar Master.



# 75

CHEFS  
AND  
RECIPES



# 2

KRUG  
CHAMPAGNES

FROM  

# 26

  
COUNTRIES

# 78

MICHELIN  
STARS

# 1

INGREDIENT

THEMES 

# 7

# 30

VARIETIES  
OF  
RICE



# RICE ME UP

**1 — LANGOUSTINES**  
Remove the langoustine meat from the shell and lay it on a towel. Then carefully de-vein them. Add salt and pepper on both sides. Lay them on the grill for 30 seconds, shell-side first, so that the langoustines remain straight. Then turn them and cook on the other side for 45-60 seconds.

**2 — DASHI**  
Heat the water to 80°C (176°F), add the kombu algae and infuse for 1 hour. Remove the kombu algae and add the bonito flakes to the water and leave to infuse again for 1 hour. Strain. Add white soy sauce, rice vinegar and rice. The amount is much larger than needed for the dish. However, dashi cannot be prepared in small portions, otherwise the ratio is not right, which in turn affects the taste.

**3 — DASHI BEURRE BLANC**  
Reduce the champagne by a third, pour 750ml of dashi. Then reduce to 200ml. Mix in the butter and season with bonito vinegar and 3 tablespoons of dashi.

**4 — MISO COATING**  
Mix all the ingredients and bring to a boil. Brush the langoustine with the hot coating.

**5 — KOSHIIKARI**  
Rinse the rice under the cold tap for 30 seconds. Sauté the diced shalots in oil until translucent, then add the washed rice and a little salt. Add white wine and boil until the liquid has evaporated. Meanwhile, while constantly stirring, gradually add the hot chicken broth. Keep topping up and simmering until the rice is still slightly al dente. To finish, add cold butter and cream. Season with salt, sugar and pepper to taste.

**6 — PICKLE STOCK**  
Bring all ingredients to a boil.

**7 — DAIKON OIL**  
Cut the cress from. Roughly chop the parsley and mix with the cress, oil and salt in the Thermomix at 80°C (176°F). Then drain in a fine sieve and freeze. Carefully lift the solid oil from the frozen salt and store in a cold place.

**SERVING INSTRUCTIONS**  
Arrange the creamy koshiihari langoustine on a pre-warmed plate and place the langoustine on top. Sprinkle the rice flakes. Place the rolls around the langoustine and garnish with daikon cress and bean blossoms. Add the daikon oil and the hot dashi beurre blanc and pour them around the langoustine, drop-by-drop. ■



A cornerstone of Krug's craftsmanship, individuality is the art of understanding that every plot of vines gives birth to a unique wine, a single ingredient in Krug Champagnes. From the simple potato to the ubiquitous onion, each year, the House pays tribute to a humble Single Ingredient, inviting Krug Ambassade Chefs to join Cellar Master Julie Cavil on this gastronomic adventure.

On the 7<sup>th</sup> anniversary of Krug x Single Ingredient, in 2022, the House of Krug is honouring a global symbol of sustenance and vitality, the culinary chameleon we call rice and – for the very first time – has invited its international network of over 180 Krug Ambassade Chefs to participate in a collective cookbook.



# CULTIVATING | THE DIFFERENCES

Every year, Cellar Master Julie Cavil draws on around 400 individual wines, each of which captures the essence of a single plot. She and her team taste around 250 wines of the year and 150 reserve wines from the House's vast library to re-create the Founder's dream to craft the very best Champagne he could offer, every single year, regardless of annual climate variations.



« I work daily alongside creators – winemakers, winegrowers, Chefs, and even musicians – and I am constantly amazed not only by their skill but also by how similar we are. Just as I do with Champagne, Chefs bring their creations to life by combining surprising ingredients. Champagne or rice, blend or recipe, all command diversity of taste, culture, and inspiration. »

– **Julie Cavil Krug, Cellar Master**



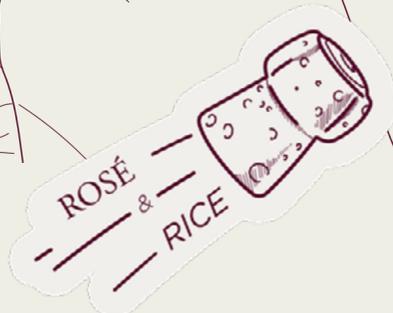
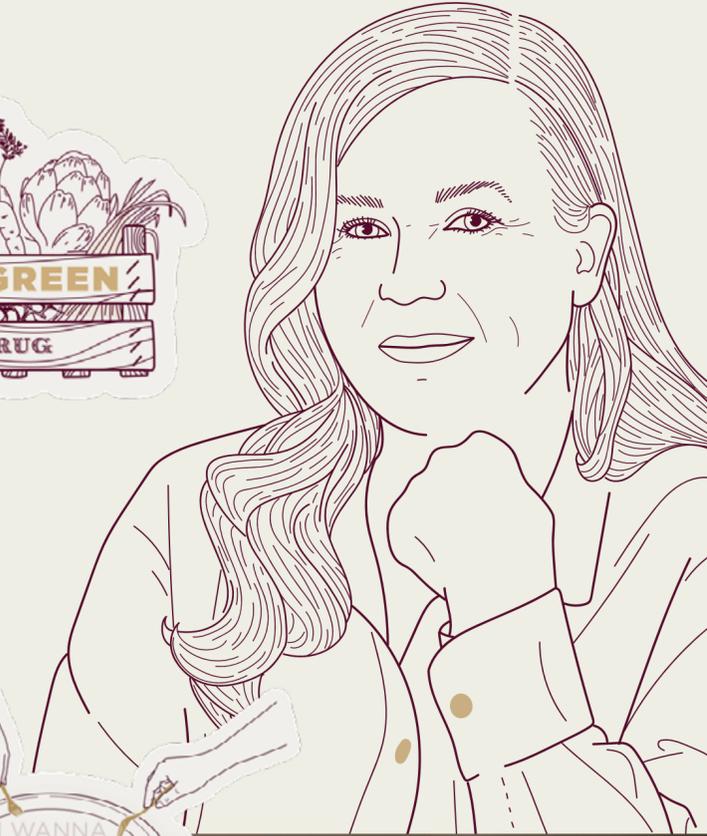
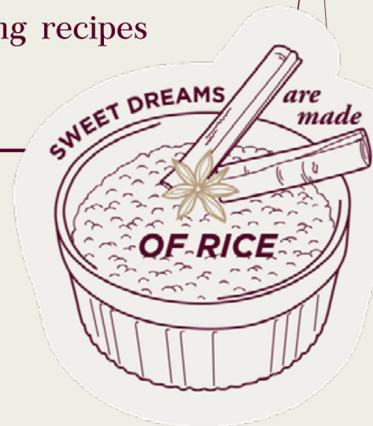
# RICE TO THE CHALLENGE

## 7 CHALLENGES

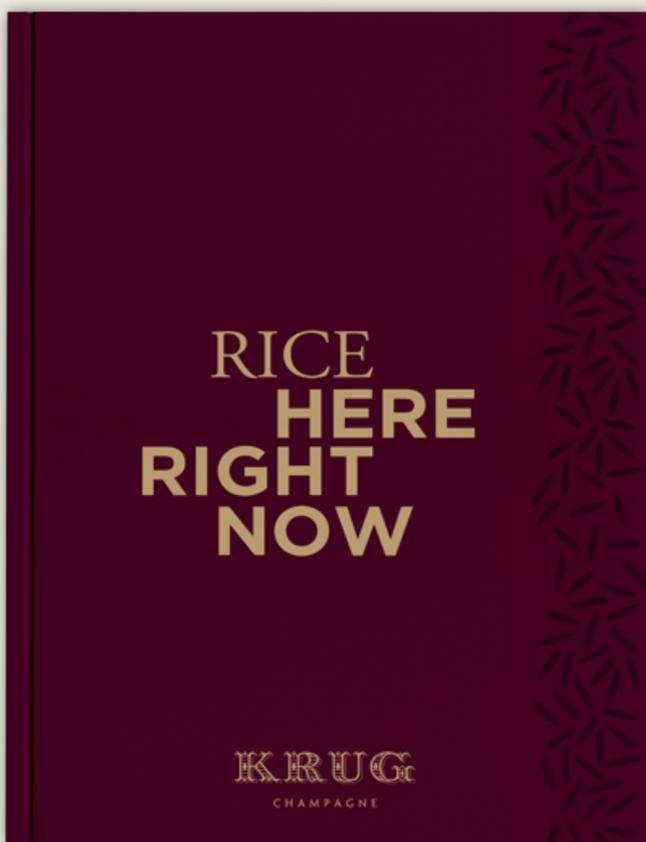
Whether they are Michelin-starred maestros or rising culinary artists, these Krug Lovers at heart inject their passion, determination and creative flair into everything they do. Extensions of the House, Krug Ambassadors are where Krug lives. These Chefs understand Krug is about sharing and they embody our values, commitment to quality, and refined maverick spirit.

In honour of 7 years of Krug x Single Ingredient, the Chefs selected from 7 themes ranging from finger food, dishes to share, Krug Rosé pairings, vegetarian meals, street food to music-inspired culinary creations, and sweet recipes with rice. Within these categories, the Chefs drew inspiration from their native or adopted cultures, experiences, personal preferences, or simply their desire for a challenge.

Through their culinary interpretations, which take us from earth to sea, Japan to Italy via the United States, discover the endless facets of rice through these inspiring recipes that can be replicated at home.



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RICE HERE, RIGHT NOW is available at your local Krug Ambassade (list available on [krug.com](http://krug.com)) or via selected e-retailers. It exists in English, French, Italian, Japanese, German and Korean.



### CHIRASHI

"I am a big Rosé lover and rice is a big part of sushi. Chirashi is a typical festive food that is eaten with family and friends."

**PAIRING NOTES:**  
"The harvest rose wine of the Krug that we beautifully onboard by the fish oil in the sushi."

*Hong Kong, S.A.R., China*

**MAIN**  
SERVES: 2 persons  
PREPARATION TIME: 15 minutes  
COOKING TIME: 40 minutes

**INGREDIENTS:**  
100g rice  
100ml water  
2g kombu  
50ml red sushi-rice vinegar  
4g sea salt  
Any seasonal seafood (prawns, scallops, top-raw, crustaceans)  
Cucumber, as desired  
Nori garnish

**PROCEDURE:**  
Wash rice. Add water and kombu and cook in rice cooker for around 40 minutes. Add red vinegar and salt and mix. Cut cucumber and seaweed into cubes. Add on top of rice. Garnish with shredded nori.

By Chef Mori Tomoaki  
Dish 00

I work daily alongside creators – winemakers, growers, Chefs, and even musicians – and am constantly amazed not only by their skill but how similar we are.

I audition around 250 plots' wines of the year's harvest and 150 plots' reserve wines from over 10 different years. Each of these individualities captures the unique character of a single plot. In all, we record over 4,000 tasting notes before any blending decision is made. Each Edition of Krug Grande Cuvée as well as Krug Rosé is thus created anew and rests for around 7 years in our cellars before being presented. Their stories are revealed online via the Krug ID on the back label of every bottle.

The distinctive profiles of our wines are the direct result of the choices and care of our growers, who seek to express the uniqueness of their plots. The latter give birth to the individualities that compose Krug Grande Cuvée, the most generous expression of Champagne, and Krug Rosé, a broad palette of the elegant fruit expression of our terroirs. Similarly, rice is an ingredient that shines most brightly when blended, not only will it support other flavours and aromas on the plate, its texture – creamy, chewy, or even crunchy, depending on variety and cooking style – will accommodate different facets of and interact uniquely with Krug. Just as I do with Champagne, Chefs bring their creations to life by combining surprising ingredients. Champagne or rice, blend or recipe, all command diversity of taste, culture, and inspiration.

1 ingredient.  
7 challenges.  
limitless possibilities.

This year, to mark the seventeenth anniversary of Krug x Single Ingredient, the House of Krug has launched seven Krug x Rice cooking challenges, calling for Krug Ambassade Chefs around the world to unleash their creativity by imagining unexpected and simple pairing recipes for Krug Grande Cuvée 170<sup>ème</sup> Edition and Krug Rosé 26<sup>ème</sup> Edition. More than a cookbook, it is a convergence of crafts and a gastronomic journey around the world. We hope it will get your water boiling.

**ON YOUR MARK, GET SET, RICE!**

RICE & CRAFTS

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- RICE CREAM**  
Cook the rice in the milk and cream at a simmer for 40 minutes, stirring regularly. Once the rice is well-cooked, blend everything in the Thermomix.
- INFUSED RICE CREAM**  
Heat the rice cream with the sake and the sake lees, mix with a whisk to dissolve the sake lees. Bring to a boil and infuse the ginsenma. Put a lid on and leave to infuse for 15 minutes off the heat. Strain to remove the ginsenma. Take 100g of this rice cream and add 2g of curly rice well so that the curly dissolves properly. Reserve the 2 preparations in the refrigerator.
- SCALLOP DASHI**  
Clean the scallops, bring them well. Brown the scallop, breads in a saucisson with almost smoking ghee/seed oil. Colour them well, add a little butter to help. Moisten with the dashi. Leave to simmer for 2 hours. Strain and reduce to a syrupy consistency.
- CORAL CREAM**  
Brown the scallops, deglaze with the sake, reduce by half, mix with the dashi scallops and the cream. Bring to a boil, then blend with the Thermomix, and pass through a sieve. Adjust the seasoning.
- GENMAICHA RICE VINEGAR**  
Bring the rice vinegar to a light boil and infuse the ginsenma, covered. Pass through a strainer.
- SUSHI RICE COOKED WITH GENMAICHA**  
Wash the rice 3 times, then soak the washed rice with 125g of mineral water. Cook for 30 minutes. Boil the rice and the boiling water with the ginsenma. Cook in a dry oven, covered, at 80°C (176°F) for 30 minutes, then remove the ginsenma, season with the ginsenma rice vinegar and salt.
- RICE SHELL DOUGH**  
Cook the rice in water for 40 minutes, making sure to mix regularly. Once it is cooked, drain and blend in the Thermomix.
- CRISPY SHELL**  
Mix the rice shell dough with the scallops in the Thermomix. Adjust the seasoning to taste. On a flat spread 8-10cm in the shape of a circle with a diameter of 8cm, then bake in a dry oven at 250°C (482°F) for 1 hour. Fry in oil at 160°C (320°F) and press into the shell mould.
- PUFFED RICE**  
Cook the rice in water for 40 minutes, making sure to stir regularly until it is properly cooked. Drain and leave to dry at 50°C (122°F) for 8 hours. Heat the oil to 170°C (338°F) then put the dried rice, remove and place on absorbent paper. Sprinkle with ginsenma powder.

**FINISHING & SERVING INSTRUCTIONS**  
Warm up the sushi rice with the ginsenma-infused rice cream. It should have the consistency of rice pudding. Put this rice in the crispy shell, garnish with scallop tartar, truffle. Put a little curly rice cream on the rice, sprinkle with ginsenma puffed rice. Meanwhile, cook the scallops in foaming herb-infused butter, give it a nice colour. Stop cooking at 21°C (70°F) and leave to rest so that the scallops can be served at 42°C (108°F). Place the scallops on the rice foam. Decorate the bottom of the crispy shell with the sea fennel. Cover with the second crispy shell. Place the dish by drizzling the sauce with the curly rice cream and the scallop dashi reduction. Serve the coral cream in a sauce boat.

THE BOOK

# ABOUT THE HOUSE OF KRUG

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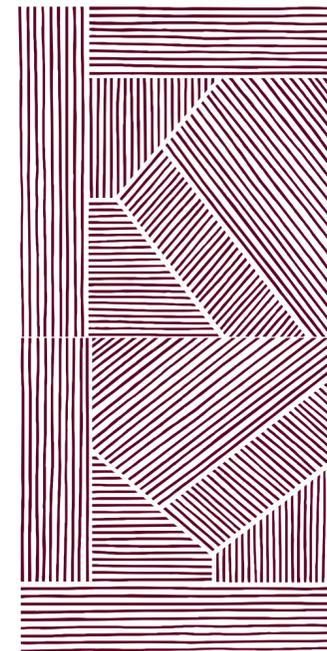
The House of Krug is the only house offering Champagnes of the same level of distinction, each illustrating a particular expression of nature for unforgettable journeys.

The House was established in Reims in 1843, by Joseph Krug, a visionary non-conformist with an uncompromising philosophy. Having understood that the true essence of Champagne is pleasure itself, his dream was to craft the very best Champagne he could offer, every single year, regardless of annual climate variations. Paying close attention to the vineyard's character, respecting the individuality of each plot and its wine, as well as building an extensive library of reserve wines from many different years, allowed Joseph Krug to fulfil his dream.

With a very original approach to Champagne making, he decided to go beyond the notion of vintage to create the most generous expression of Champagne, every year. Thus, he founded a House in which all Champagnes are of the same level of distinction.

Six generations of the Krug family have perpetuated this dream, enriching the founder's vision and savoir faire.

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## CONTACT

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#KrugxRice  
#KrugLovers  
#KrugChampagne

To discover the recipes  
and read the full story visit  
[www.krug.com](http://www.krug.com)