

CHAMPAGNE AYALA

Long known as the "sleeping beauty of Champagne," because of its prominence in the late 19th and first half of the 20th century, Caroline Latrive, one of three female cellar masters in champagne, now reigns queen over the stunning Art Deco cellars dating to 1912.



Le Blanc de Blancs 2013

Champagne, France

ESTATE

Ayala is one of the most exciting stories in Champagne today, almost the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team, lead by the immensely talented female winemaker, Caroline Latrive, handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision. The House's style based on Chardonnay-focused wines that deliver immense pleasure, freshness, and elegance.

WINE

Ayala's Le Blanc de Blancs is 100% Chardonnay, produced in small quantities in exceptional years only and fully expresses the superb caliber of great Chardonnay from the best Crus of the Côte des Blancs. It is truly a unique vintage offering.

VINEYARD

Ayala owns 35 acres in Champagne. Thanks to its privileged location in the heart of the Grand Crus of Montagne de Reims and its link to Champagne Bollinger, the House has unique access to top quality grapes. The 2013 vintage is sourced from 3 Grand Cru villages (25% Cramant, 23% Chouilly, 14% Le Mesnil-sur-Oger) and 2 Premier Cru villages (25% Cuis, 13% Vertus).

Farming: Ayala encourages their growers to use organic fertilizers and avoid insecticides, herbicides and pesticides.

WINEMAKING

Variety: 100% Chardonnay

Fermentation: Everything from grape reception to vinification, aging, riddling and disgorgement is done in the traditional method at the Ayala cellars, allowing for an intense focus on freshness and precision.

Aging: 6 years on the lees after disgorgement in order to develop complexity, intensity and roundness on the palate.

Dosage: 6 g/L

Alcohol: 12.7%

95

Decanter

"A first whiff of lemon zest immediately sets the tone. More air and swirling then reveals a backdrop of chalk but also the enticing, cloudlike zestiness of lemon meringue pie. The palate comes in on very light feet – on tiptoe, in fact – but rather than mouth-puckering lemon, you get ultra-light, exquisite creaminess that almost has an edge of lemon oil, bedded on soft, gentle autolysis. A picture of elegance and lightness." - AK, 4/2020

94

Wine Advocate

93

Jeb Dunnuck

91

Wine Spectator

IMPORTED BY

VINTUS

WWW.VINTUS.COM