



CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860
AY - FRANCE

Perle d'Ayala 2006

Champagne, France

ESTATE

Ayala is the definition of a boutique Champagne House. Small, independent and family-owned, it is run by a young and dynamic team and an immensely talented female winemaker, Caroline Latrive. The House's style, based on freshness and elegance, is achieved by a focus on Chardonnay, low dosage levels and vinification in stainless steel tanks.

WINE

A treasure in the portfolio, Perle d'Ayala is produced only in exceptional years. Composed of a majority of Chardonnay, this wine captures the essence of the Champagne terroir, in the purest respect for the style of the House.

VINEYARD

Soils: Ayala currently 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 Bollinger, Ayala also has unique access to top quality grapes. Fruit for this prestige Champagne was selected from 100% Grand Crus villages: Chouilly, Ay and Le Mesnil-sur-Oger.

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

Grape Variety: 80% Chardonnay, 20% Pinot Noir

WINEMAKING

Fermentation: Takes place in the Ayala cellars, with a focus on freshness and precision.

Aging: 9 years on the lees after disgorgement under cork (not crown), in order to allow for controlled oxidation and development of complex aromas and flavors.

Dosage: 6 g/liter

Alcohol: 12.7% ABV

VINTAGE

Climate: A year with mixed, but lucky weather. A rainy spring followed by a very hot summer slowed ripeness, but important rainfall and a cool September ensured maturation of the fruit.

Vineyard Work: Expert sorting of fruit from some of the finest vineyards in Champagne helped assure that the 2006 vintage would turn out especially concentrated and full of great character.



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JAMES SUCKLING

"A Chardonnay dominant cuvee (80 percent) that has rested on the lees for more than eight years. It delivers attractive, nutty complexity with an array of peach, lemon and lime aromas. The palate has attractive, pastry-like flavors with lime curd and a fleshy, smooth finish."