

CHAMPAGNE AYALA



**"SLEEK AND
HARMONIOUS"**

-Wine Spectator

LE BLANC DE BLANCS A/18

Champagne, France

ABOUT CHAMPAGNE AYALA

Ayala is one of the most exciting stories in Champagne today — the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision, crafting Chardonnay-focused wines that deliver immense pleasure, freshness and elegance.

THE WINE

Ayala's 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. After six years of aging in Ayala's cellars, remarkable minerality and low dosage make this an outstanding wine that can accompany a variety of flavorful dishes, including poultry and fish, or be served on its own to celebrate a special occasion.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: Sourced from 35 acres of estate vineyards, the Grands and Premiers Crus capture the purity of chalk from both the Côte des Blancs and the Montagne de Reims.

WINEMAKING: Micro-vinification of individual plots in stainless steel vats. Everything from crush to vinification, aging, riddling and disgorgement is done at the Ayala cellars.

AGING: Six years on the lees

DOSAGE: 5 g/l (Extra Brut)

ALC. BY VOL.: 12%

PRESS

94 Wine
Enthusiast

93 James
Suckling

93 Wine
Spectator

"A beautiful Champagne, this citrus and white-fruited wine is tightly textured with a strong mineral character and pure acidity and freshness. The low dosage means it is dry, but the fruit contrasts well with this."

-Roger Voss, Wine Enthusiast

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PRESS

94

WINE ENTHUSIAST

93

JAMES SUCKLING

93

WINE SPECTATOR

PACKAGE SPECS

PACK: 6x750ml

CLOSURE: Cork

PALLET: 70 cs (10x7)

CASE DM: 10 x 12 x 8 in

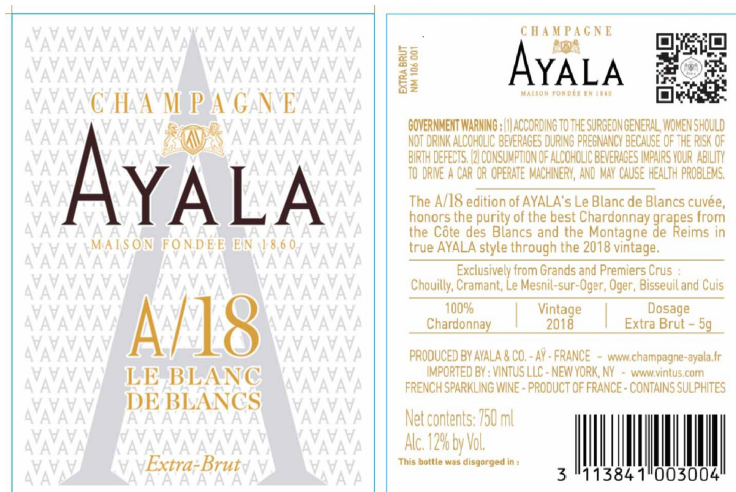
CASE WEIGHT: 24 lb

BTL DEPTH: 3.5 in

BTL HEIGHT: 12 in

BTL WEIGHT: 4.0 lb

ESTATE BOTTLED: Yes



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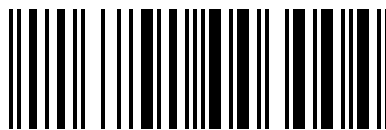
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311384100300

SRP: \$130.00

UPC: 311384100300

SCC: None