



Brut Nature Non-Vintage

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

Ayala Brut Nature is a blend of 40% Chardonnay, 40% Pinot Noir and 20% Pinot Meunier. The quality of Brut Nature is the result of a very careful selection of the grapes, and being zero dosage, it has an attractive purity and precision.

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, the House also has unique access to top quality grapes.
Grape Varieties: 40% Chardonnay, 40% Pinot Noir, 20% Pinot Meunier

WINEMAKING

Vinification: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars.
Aging: The Brut Nature is cellar-aged for almost 4 years and rests in bottle for at least 3 months after disgorgement.
Dosage: 0 g/liter
Alcohol: 12% ABV

TASTING NOTE

"Bright gold, with a silver hue. Direct but fine on the nose. Marked by precision and notes of citrus fruit with a saline component. Both complex and clean on the palate. Remains full of purity and tension. Delivers dry, mineral notes, along with flavors of grapefruit and white fruits." – Winery Tasting Note



JAMES SUCKLING

"Attractive gently reductive florals and chalky stony notes. This smells extremely fresh. The palate has a fresh grapefruit, lemon and white peach fruit core. Smooth, nicely ripened and well-balanced."