



CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860
AY-FRANCE



Le Blanc de Blancs 2012

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'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. It is truly a unique vintage offering.

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. The 2012 vintage is sourced from 3 Premier and Grand Cru villages on the Cote des Blancs: Le Mesnil-sur-Oger, Chouilly and Cramant.

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

Grape Variety: 100% Chardonnay

WINEMAKING

Fermentation: Takes place in the Ayala cellars, with a 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/liter

Alcohol: 12.7% ABV

VINTAGE

Climate: Particular climatic conditions yielded a remarkably healthy crop at harvest. The 2012 vintage reminds us of the best: the generosity of 2002 mixed with the tension of 2008.

Vineyard Work: Expert sorting of fruit from some of the finest vineyards in Champagne helped assure that the 2012 vintage would turn out especially concentrated.

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JAMES SUCKLING

"Super attractive aromas of chalky, fine, lemon pastry and pears with a subtle mineral thread. The palate has a very attractive array of fine, smooth peaches and citrus fruit and delivers a plush, elegant and finely focused palate. Beautifully fresh blanc de blancs."