



CHAMPAGNE AYALA LE BLANC DE BLANCS 2013 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 (1 of 3 female winemakers in Champagne). 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 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

Soils: 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 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



Wine Spectator

"Toast and spice notes enrich the lemon curd, glazed apricot and candied ginger flavors in this racy Champagne"