

Long known as the "sleeping beauty of Champagne," because of its prominence in the late 19th and first half of the 20th century, Caroline Latrive, one of three female cellar masters in champagne, now reigns queen over the stunning Art Deco cellars dating to 1912.



# **Brut Nature NV**

# Champagne, France

### **ESTATE**

Ayala is one of the most exciting stories in Champagne today, almost the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team, lead by the immensely talented female winemaker, Caroline Latrive, handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision. The House's style based on Chardonnay-focused wines that deliver immense pleasure, freshness, and elegance.

#### WINE

Brut Nature demonstrates to perfection the high quality of grapes used by the House to craft its wines, and its remarkable expertise in vinification. Making a no-dosage wine is quite complex, and Ayala's expression offers nothing short of purity and precision.

## **VINEYARD**

Ayala currently owns 35 acres in Champagne. Thanks to its privileged location in the heart of the Grand Crus of Montagne de Reims and their link to Bollinger, they also have unique access to top quality grapes. Farming: Ayala encourages their growers to use organic fertilizers and avoid insecticides, herbicides and pesticides.

### WINEMAKING

Variety: 40% Pinot Noir, 40% Chardonnay, 20% Pinot Meunier

Fermentation: Everything from grape reception to vinification, aging, riddling and disgorgement is done at

Aging: Cellar-aged for almost 4 years and rests in bottle for at least 3 months after disgorgement.

Dosage: 0 g/L Alcohol: 12% ABV



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"A Champagne with fine bubbles that set the wine up nicely on the palate, with dried-apple and pineapple aromas and flavors. Medium body. Attractive flavors and a fresh and vibrant finish." - JAMES SUCKLING





