

CHAMPAGNE AYALA



CUVEE PERLE D'AYALA 2015

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

A treasure in the portfolio, La Perle is produced only in exceptional years, according to practices that have remained faithful to the Champagne tradition. Composed of a majority of Chardonnay, this wine captures the essence of the Champagne terroir, in the purest respect of the style of the House.

TECHNICAL INFORMATION

VARIETY: 80% Chardonnay, 20% Pinot Noir

VINEYARD: Top quality fruit selected from 100% Grand Crus villages

WINEMAKING: At least 8 years aging on the lees, hand riddled, manually disgorged.

VINTAGE: Warm, dry 2015 conditions produced concentrated, perfectly balanced fruit with vibrant acidity, yielding structured, age-worthy Champagnes of depth and precision.

AGING: Nine years on the lees after disgorgement

DOSAGE: 5 g/L

ALC. BY VOL.: 12%

PRESS

96

James Suckling

95

Wine Enthusiast

94

Wine Advocate

93

Wine Spectator

93+

Jeb Dunnuck

"Bright and open, the nose is a lovely weave of fresh cherry skin, plum, orange blossom, violets, jasmine, and buttery brioche. The palate is weightless, with black-cherry skin, plum, fresh almond, and fine chalk carrying through beautifully. A subtle whisper of wild herbs adds depth. Pour this from aperitif straight through to the main course."

-Anna-Christina Cabrales, Wine Enthusiast

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PACKAGE SPECS

- PACK: 6x750ml Gift
- CLOSURE: Cork
- PALLET: 11x6 (66)
- CASE DM: 14x14x10 in
- CASE WEIGHT: 23.04 lb
- BTL DEPTH: 4 in
- BTL HEIGHT: 12 in
- BTL WEIGHT: 3.84 lbs

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- SRP: \$271
- UPC: NO UPC CODE
- SCC: NO SCC CODE