



LE BLANC DE BLANCS A/19

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 SPARKLING

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. After 6 years of aging in Ayala's cellars, remarkable minerality and low dosage make this an outstanding wine that can accompany a variety of flavorful dishes, including poultry and fish, or be served on its own to celebrate a special occasion.

TECHNICAL INFORMATION

VARIETY: 100% Chardonnay

VINEYARD: Grands and Premiers Crus of Côte des Blancs and Montagne de Reims

WINEMAKING: Microvinification of individual plots happens in stainless steel tanks

VINTAGE: The 2019 Champagne vintage was challenging with frosts and hail, leading to reduced yields. Despite this, surviving grapes had great acidity, aroma, and aging potential.

AGING: Six years on the lees

DOSAGE: 5 g/L

ALC. BY VOL: 12.5%

PRESS

93

Vinous

91

Wine Spectator

"Ayala's NV Extra-Brut Blanc de Blancs A19 is a blend from Chouilly, Cramant, Le Mesnil-sur-Oger, Oger, Cuis and Vaudemange, all 2019. Bright and vibrant in the glass, this new release captures the natural solar intensity of the vintage yet retains terrific freshness and verve. Hints of apricot, tangerine peel, baked apple tart and chamomile resonate effortlessly. Low dosage of 5 grams per liter works well here."

Antonio Galloni, Vinous

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 14x7 (98)

CASE DM: 12.99x10.24x8.27 in

CASE WEIGHT: 23.24 lb

BTL DEPTH: 3.7 in

BTL HEIGHT: 12.8 in

BTL WEIGHT: 3.87 lbs

ESTATE BOTTLED: Yes

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SRP: \$134

UPC: NO UPC CODE

SCC: 3113841303005