



CHAMPAGNE  
**AYALA**  
MAISON FONDÉE EN 1860  
AY-FRANCE

## Brut Majeur Non-Vintage

### 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 level, and vinification in stainless steel tanks.

#### WINE

A blend of Pinot Noir (40%), Chardonnay (40%) and Pinot Meunier (20%). Pinot Noir and Chardonnay bring vinosity and delicacy together in a harmoniously balanced blend. The complement of Pinot Meunier adds a touch of fruitiness and liveliness.

#### 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 its link to Bollinger, Ayala also has unique access to top quality grapes.

*Grape Varieties:* 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier.

#### WINEMAKING

*Vinification:* Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars. Brut Majeur is fermented in stainless steel, with a focus on freshness and precision.

*Ageing:* It spends 3 years on the lees and rests in the cellar for at least 3 months after disgorgement.

*Dosage:* 7 grams per liter

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#### WINE SPECTATOR

"There's a firm, chalky edge to this mineraly Champagne, and mouthwatering flavors of candied lemon peel, green apple, crystallized honey and biscuit. This has an elegant texture and an overall sense of style."