

# CHAMPAGNE AYALA

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

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 the Ayala cellars.

*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

## Wine Spectator

91

"A well-cut, mouthwatering version, with a fine bead and a rich hint of toasted raisin bread layered with flavors of white cherry, dried apricot and candied lemon zest." - ALISON NAPJUS, 8/2014

92

Vinous

92

James Suckling

91

Wine Enthusiast

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