

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.



N°7 Brut 2007 Champagne, France

ESTATE

Ayala is one of the most exciting stories in Champagne today, and 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 is based on Chardonnay-focused wines that deliver immense pleasure, freshness, and elegance.

WINE

Champagne Ayala's No.7 is the second opus from the "The Ayala Collection", a series of unique cuvée created to express the specificity of a vintage and a selection of exceptional crus through the lens of this boutique Maison. Produced in limited quantities and released only upon indication that the elements in this wine are integrated and evolved to a point of perfect harmony. No. 7 is a blend of two thirds Chardonnay (from the Côtes des Blancs) and on third Pinot Noir (from the Montagne de Reims) sourced exclusively from 7 specific grand crus villages, during the 2007 harvest.

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. The Chardonnay is sourced from 5 Grand Crus in the Côtes des Blancs: Chouilly, Oger, Avize, Cramant and Le Mesnil-sur-Oger. The Pinot Noir is sourced from 2 Grand Crus in the Montagne de Reims, Aÿ and Verzy.

Farming: Ayala encourages their growers to use organic fertilizers and avoid insecticides, herbicides and pesticides.

WINEMAKING

Variety: 67% Chardonnay, 33% Pinot Noir

Fermentation: Primary fermentation occurs in small stainless steel vats, followed by a precise blending and secondary fermentation.

Aging: 11 years on the lees after disgorgement under cork (not crown)

Dosage: 5 g/L

Alcohol: 12.0% ABV

VINTAGE

The growing season in 2007 began quite hot, with unusually high temperatures in April that yielded a month's early start on flowering season. A rainy spring followed by a cold, humid summer was yielding uneven, patchy ripening with notable variance, even by parcel! By late August, more dry, warm weather returned, during which, several growers and maisons quickly began to harvest riper parcels, noting that Chardonnay was the most consistent in quality and ripeness having been the least affected by such chaotic weather, and those who utilized a draconian approach in harvesting the Pinot Noir and Meunier were rewarded with small quantities of expressive red grapes.

Robert Parker
WINE ADVOCATE

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"A new cuvée for Ayala that was disgorged in July 2019, the 2007 Brut No. 7 derives from fruit sourced in seven grands crus Chouilly, Oger, Cramant, Le Mesnil sur Oger, Avize, Aÿ and Verzy and saw tirage under cork. Offering up aromas of lemon oil, dried white flowers, walnuts and fresh bread, it's full bodied, vinous and incisive, with a pillowy mousse, racy acids and a long, mineral finish. out toastiness, yeast and a taut texture. The wine's richness is now at its best and it is ready to drink." - WILLIAM KELLY, 4/2020