

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 Majeur NV

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 is based on Chardonnay-focused wines that deliver immense pleasure, freshness, and elegance.

WINE

Brut Majeur is the epitome of a non-vintage brut from a great, historic House and is the finest ambassador for the House’s freshness and elegance. 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 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 Champagne Bollinger, the House has unique access to top quality grapes. *Farming:* Ayala encourages their growers to use organic fertilizers and avoid insecticides, herbicides and pesticides.

WINEMAKING

Variety: 45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier

Fermentation: Everything from grape reception to vinification, aging, riddling and disgorgement is done in the traditional method at the Ayala cellars, allowing for an intense focus on freshness and precision.

Aging: 3 years on the lees after disgorgement followed by a minimum of 3 months in cellar in order to develop complexity, intensity and roundness on the palate.

Dosage: 7 g/L

Alcohol: 12.0% ABV

Wine Spectator

“There’s a firm, chalky edge to this minerally 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.”

92

92

James Suckling

92

Wine & Spirits

91

Vinous