

# CHAMPAGNE AYALA

## La Perle 2013

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 levels and vinification in stainless steel tanks.

### WINE

A treasure in the portfolio, La Perle is produced only in exceptional years. Composed of a majority of Chardonnay, this wine captures the essence of the Champagne terroir, in the purest respect for the style of the House.

### VINEYARD

*Soils:* 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. Fruit for this prestige Champagne was selected from 100% Grand Crus villages: Chouilly, Aÿ and Le Mesnil-sur-Oger.

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

*Grape Variety:* 80% Chardonnay, 20% Pinot Noir

### WINEMAKING

*Fermentation:* Takes place in the Ayala cellars, with a focus on freshness and precision.

*Aging:* 8 years on the lees after disgorgement under cork (not crown), in order to allow for controlled oxidation and development of complex aromas and flavors.

*Dosage:* 6 g/liter

*Alcohol:* 12.5% ABV

### VINTAGE

A challenging vintage with a late harvest (some plots were harvested in October). A superb tightness especially for the Chardonnay from the Côte des Blancs.



96

## Decanter

*"Radiant limes, berries and red apples overlay a bedrock of freshly baked dough and sweet liquorice spice. Soft and poised with a fine-beaded, lingering mousse."-O.M*