



Champagne Ayala Perle d'Ayala

CHAMPAGNE

2005



Dosage:

6g/L

Alcohol:

12%



ESTATE

Founded in 1860 by Edmond de Ayala, Ayala is one of the most historic houses in Champagne. It was one of the 18 founding members of the “Grandes Marques de Champagne” syndicate in 1882 and went through a golden age in the 1920s and 1930s, when it was one of the largest 10 houses in Champagne. Known more recently as “the sleeping beauty of Champagne,” it began its rescent to fame when it was purchased the Bollinger group in 2005.

Based in the village of Aÿ, Ayala is known for its a delicate but pleasurable style, large chardonnay component, and low levels of dosage. The “sleeping beauty” reference is to its jewel-like Art Deco cellars from 1912, consisting of 1.6 miles of chalk tunnels extending 75 feet underground, which provide perfect temperature and humidity. The wines are crafted by Caroline Latrive, one of only 2 female cellar masters in Champagne.

WINE

This beautifully refined prestige cuvée is 80% Chardonnay and 20% Pinot Noir, all from Grand Cru Le Mesnil, Chouilly and Ay villages. The harvest in 2005 was average in volume, but the quality of the fruit was excellent. The Indian summer in September allowed for an exceptional maturity of the grapes.

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.

VINIFICATION

Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars. The Cuvée Perle d'Ayala rests in the cellar for 8 years after disgorgement under cork (not crown), in order to allow for controlled oxidation and development of complex aromas and flavors. This is a very rare practice in Champagne today.

“Pale gold. Pungent, sharply focused citrus and orchard fruit aromas are complemented by suggestions of brioche, smoky minerals and jasmine, with a hint of melon emerging with air. Silky, nervy and dry, offering taut Meyer lemon and bitter pear skin flavors and a suggestion of truffle. Finishes stony and very long, with lingering smokiness and an echo of white flowers. There's a very attractive delicacy to this Champagne. 6 g/l Dosage.”

– 93 Points Vinous Media

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