

# 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.



## Perle d'Ayala 2006 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

A treasure in the portfolio, Perle d'Ayala 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

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

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

### WINEMAKING

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

*Fermentation:* Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars with a focus on freshness and precision.

*Aging:* 9 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/L

*Alcohol:* 12.0% ABV

### VINTAGE

2006 was a year with mixed, but lucky weather. A rainy spring followed by a very hot summer slowed ripeness, but important rainfall and a cool September ensured maturation of the fruit. Expert sorting of fruit from some of the finest vineyards in Champagne helped assure that the 2006 vintage would turn out especially concentrated and full of great character.

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"After 12 years aging on the lees, this wine is at its peak. Its maturity is now showing beautifully, bringing out toastiness, yeast and a taut texture. The wine's richness is now at its best and it is ready to drink." - ROGER VOSS, 12/2019

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James Suckling