

# CHAMPAGNE AYALA



## La Perle 2012

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:* 12.7% ABV

### VINTAGE

*Climate:* This superb vintage gave birth to a very generous and expressive wine combining vivacity and complexity for a perfect balance. It was a year with low yields of great quality, which promotes the exceptional character of this cuvée. 2012 was the first harvest with Caroline Latrive as Cellarmaster, which she described as a vintage "characterized by a very particular climatology and an absolutely perfect grape health at the harvest. The extracted musts were of an exceptional quality very healthy and the Chardonnay from the Côte des Blancs turned out to be particularly concentrated and full of character."

95

## WINE ENTHUSIAST

"Made only from Grand Cru vineyards, this prestige cuvée is beautifully balanced and now mature. Memories of the fresh, crisp mineral texture are balanced against the toast edge of maturity. The Champagne is well proportioned and just ready to drink."

95 Decanter

94 James Suckling