

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,



Brut Nature NV

Champagne, France

ESTATE

Ayala is one of the most exciting stories in Champagne today, and the definition of a boutique Champagne producer. This historic house has been rivitalized by a small, young and dynamic team that handles every step of production, from grape reception to labeling, in their jewel of a facility. Ayala crafts Chardonnay-focused wines that deliver immense precision, elegance and pleasure.

WINE

Brut Nature demonstrates to perfection the high quality of grapes used by the House to craft its wines, and its remarkable expertise in vinification. Making a no-dosage wine is quite complex, and Ayala's expression offers nothing short of purity and precision.

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.

Farming: Ayala encourages their growers to use organic fertilizers and avoid insecticides, herbicides and pesticides. A tailor-made blend of more than 70 crus among the best in Champagne.

WINEMAKING

Variety: 55% Chardonnay, 30% Pinot Noir, 15% Pinot Meunier

Fermentation: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars.

Aging: Cellar-aged for almost 4 years and rests in bottle for at least 3 months after disgorgement.

Dosage: 0 g/L

Alcohol: 12% ABV

93

JAMES SUCKLING.COM

"This is so chalky and intense on the nose and palate. It's medium- to full-bodied with an intense center palate and a racy, spicy and very dry finish. Extremely powerful and vibrant. Three years on the lees." -J.S. 8/23

92

Vinous

91

Wine Spectator

91

Wine Enthusiast

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