

QUALITY EXPRESSED IN THE MOST PURE STYLE

88 POINTS

*Zéro Dosage means just that; the resulting wine is very dry. It has great **crisp**, piercing grapefruit **freshness** with hints of nuttiness and a **lively** final acidity. Some bottle age should help tame it.*

R.V. – Wine Enthusiast 12/07



THE BEAUTY OF AYALA

The NV Brut is always the best expression of the elegance of a great Champagne House. AYALA takes every step to make it one of the finest champagnes. To show the exceptional quality of our Brut Majeur, AYALA has created, “Zéro Dosage”. Zero Dosage is exactly the same blend as our Brut Majeur but with absolutely no dosage: a quality wine expressed in its most pure style.

BLEND

Pinot Noir 45%, Chardonnay 35% and Pinot Meunier 20%. The origin of the crus are good indications of the quality of the wines by their restrictive selection. *Pinot Noir* from Aÿ, Mareuil-sur-Aÿ, Louvois, Bouzy, Tours-sur-Marne, Verzy, Rilly. *Chardonnay* from Cramant, Mesnil-sur-Oger, Cuis, Vertus and Rilly. *Pinot Meunier* from Venteuil, Cerseuil, St Martin d’Ablois, Chavot. The AYALA-blend has an extremely high average rating of 93% on the “échelle des crus” scale. Of this cuvée, 80% is made from the 2004 vintage, the remaining 20% are reserve wines (Pinot Noir and Chardonnay).

TASTING NOTES

Pale gold in color with a fine mousse, the wine is extremely aromatic on the nose. On the palate, it is quite dry and shows great style and complexity. Pinot Noir gives the wine its richness and a long finish while Chardonnay, from the finest soils of the Côte des Blancs, adds delicacy, liveliness and freshness. Pinot Meunier, mainly from the Marne Valley, gives the wine an appealing fruitiness.

AGEING

2.5 years on the lees.
The Zero Dosage rests in the cellar for 2 to 3 months after disgorgement.

TECHNICAL CHARACTERISTICS

ALCOHOL 12% vol ACIDITY 4.6g/l PH 2.96g/l DOSAGE 0.0g/l

PAIRING WITH FOOD

Ideal as an aperitif, it pairs perfectly with seafood, caviar, scallops, lobster, crab, salmon; sushis and Asian food are also very good pairings. The Zero Dosage compliments soft and mouldy cheeses such as Boursault, Coulommiers, Chaource, Brie and Brillat-Savarin. Pairings with desserts include crumbles with red berries or figs, almond paste and frangipane pastries such as the French “Galette des Rois”. Zero Dosage can also be enjoyed after dinner with a cigar. And for ladies, it is also the perfect “diet champagne”!

CONSERVATION

2 to 3 years