

A SPLENDID CHAMPAGNE IN A LOVELY FESTIVE BOTTLE



In the same direction as Brut Nature Zéro Dosage, AYALA is proud to present this new Rosé Nature: a splendid wine in a lovely festive bottle. Rosé Nature is a perfect expression of the splendid aromas and rich bouquets of the crus from which it is made. A very unique quality of AYALA's Cuvée Rosé Nature champagne is that this wine has not received any dosage at all!

BLEND

Cuvée Rosé Nature is a blend of premier and grands crus, with an extremely high average rating of 96% on the "échelle des crus" scale. 53% *Chardonnay* of Cuis, and Vertus, 39% *Pinot Noir* from Mareuil-sur-Aÿ, Verzy, Rilly la Montagne and 8% still red wine from Mareuil-sur-Aÿ (*Pinot Noir* from old vines). The wine has been made with perfectly ripe grapes from the superb 2002 vintage, which allows us to present this champagne in its' beautiful "Rosé Nature" state.

TASTING NOTES

AYALA Cuvée Rosé Nature has a pale salmon-colored core enhanced by a beautiful necklace of fine and long-lasting bubble. On the nose, the bouquet displays the intensity of the *Pinot Noir* and the appealing red fruit notes of the red wine that is included in the blend. The same sensation remains on the palate, with a lovely lingering freshness and delicacy delivered by a very high proportion of *Chardonnay*.

AGEING

4 years on the lees.

TECHNICAL CHARACTERISTICS

ALCOHOL 12% vol ACIDITY 4.25 g/l PH 3.03 g/l DOSAGE 0.0 g/l
RESIDUAL SUGAR <1.5 g/l

FOOD PAIRING

Cuvée Rosé Nature is perfect served as an aperitif but it also pairs delightfully with salmon to balance the fat, roasted lamb or with a dessert of red fruits. The Cuvée Rose Nature is the "magic wine" to share on a romantic evening!

CONSERVATION

At least 3 years