

## THE QUINTESSENCE OF AYALA



### CUVÉE PERLE D'AYALA NATURE

For those who appreciated Zéro Dosage (Brut Nature) and Cuvée Rosé Nature, The House of AYALA now presents this superb Cuvée Perle without any dosage. A great champagne revealing its most natural beauty.

### THE 2002 VINTAGE

The year got off to a difficult start, unstable weather and a lot of rain, particularly in July. September offered a wonderful weather as of the 7th: the Indian summer allowed an exceptional maturity for the grapes. This harvest was average in volume, but the quality of the fruit was excellent, which enables us to present this wine without any dosage.

### BLEND

Made from the 2002 harvest, this Cuvée Perle Nature is a very exclusive blend of 80% Chardonnay and 20% Pinot Noir, all the grapes being selected from Grands Crus & Premiers Crus villages.

### TASTING NOTES

As clear as crystal, its color is pale golden yellow with a light amber glint. The nose is fresh and offers a lovely bouquet of white fruits and citrus. On the palate the wine is generous and fresh with delicate and subtle notes of vanilla which reveal the ageing under natural cork. The notes of the nose then linger on the finish with remarkable freshness and finesse.

### AGEING

This wine has been aged for at least 5 years in our cellars. The real cork used for this long ageing allows the best control of oxydo-reduction and ensures the development of very delicate and complex aromas. It is a very rare practice today in Champagne and the bottle is known for its famous "bague carrée" (square ring).

### TECHNICAL CHARACTERISTICS

ALCOHOL 12% vol ACIDITY 4.70g/l PH 3.05g/l DOSAGE 0.0g/l  
RESIDUAL SUGAR 2.0g/l

### FOOD PAIRING

Its freshness goes well along with delicate starters such as carpaccios and pâtés, rich fish pâtés as well as red mullet, raviolis of ris de veau and lobster. It will also pair with fish in sauce.

### CONSERVATION

5 years and more