

## THE JEWEL OF AYALA



### AYALA CUVÉE PERLE

AYALA now presents Cuvée Perle in a brand new, “haute couture” box.

### THE 2001 VINTAGE AND HARVEST

The early stages of the year were very promising and the weather at the end of August led us to expect an exceptional harvest. Then September surprised us with heavy rain falls. Thanks to an exceptionally strict selection of Grand Cru grapes, AYALA managed to obtain a fine maturity and to produce this lovely Cuvée Perle 2001.

### BLEND

The Cuvée Perle is an exclusive blend of 80% Chardonnay and 20% Pinot Noir; all the grapes being selected from Grand Cru villages (rated 100% on the “échelle des crus” scale).

### TASTING NOTES

As clear as crystal, its colour is pale gold with a very light amber glint. There is a finesse to the bubbles. The nose offers a delightful bouquet of very ripe dried fruit, acacia honey, pineapple and ginger bread. On the palate the wine is generous, harmonious and delicate with some very subtle notes of vanilla and toast which reveal their ageing with natural cork. On the nose the notes linger at the finish with remarkable freshness and finesse.

### AGEING

This wine has been aged for 6 years in our cellars. The real cork used for this long ageing allows for the best control of oxydo-reduction and ensures the development of very delicate and complex aroma. This is a very rare practice in Champagne today and thus bottle is renown for its famous “bague carrée” (square ring).

### TECHNICAL CHARACTERISTICS

ALCOHOL 12% vol ACIDITY 4.65g/l PH 3.15g/l DOSAGE 7.5g/l

### FOOD PAIRING

The freshness of the Cuvée Perle goes well with delicate entrées such as a carpaccio of duck foie gras, pastry of salmon and red mullet or raviolis of ris de veau and lobster.

### CONSERVATION

5 years and more