

THE DELIGHT OF AYALA



BLEND

Pinot Noir 45%, Chardonnay 35% and Pinot Meunier 20%.

The origin of the crus gives a good idea of the quality of the wines by their restrictive selection:

Pinot Noir: Aÿ, Mareuil-sur-Aÿ, Louvois, Bouzy, Tours sur Marne, Verzy, Rilly.

Chardonnay: Cramant, Mesnil-sur-Oger, Cuis, Vertus & Rilly.

Pinot Meunier: Venteuil, Cerseuil, St Martin d'Ablois, Chavot.

The Ayala-blend has an extremely high average rating of 93% on the "échelle des crus" scale. 80% of this cuvée is made out of 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 quite aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. Pinot Noir gives the wine 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 and roundness.

AGEING

2.5 years on the lees.

Rests in the cellars 4 to 6 months after disgorgement

TECHNICAL CHARACTERISTICS

ALCOHOL 12% vol ACIDITY 5.0g/l PH 3.0g/l DOSAGE 40.0g/l

FOOD PAIRING

Rich Majeur is just as delightful with a foie gras as with a dessert. Recommended dessert pairings include crumbles with red berries or figs, fruit-based desserts such as apple, pear or peach tarts, almond paste and frangipane pastries such as the French "Galette des Rois".

CONSERVATION

3 to 5 years