

## THE KING OF PINOT NOIR

### 91 POINTS

*Deep and intense, featuring candied berry, dried citrus, whole grain toast and gingerbread notes. Builds on the palate to a long, resonant finish. Well balanced, with a chalky feel in the aftertaste.*

Drink now through 2015.

Bruce Sanderson – *Wine Spectator* 12/07



#### THE 1999 VINTAGE AND THE HARVEST

1999 was granted very good climatic conditions. From bud to flower, development of the grapes was quick and safe. From June 10th to the 13th, the flowering season was short and perfect. During the summer season, heavy showers alternated with hot weather. Despite heavy rainfalls during the harvest, the resulting grape was impressive in both quality and quantity. The yield was 13,000 kg per hectare; 1,000 kg of which was devoted to the quality reserve. The alcohol degree was over 10. This vintage is reminiscent of 1970 with its impressive volume and splendid attributes. 1999 is yet another great vintage for champagne lovers from AYALA!

#### BLEND

Made virtually only with Grands Crus grapes (there are only 17 Grand Cru villages, rated 100%, out of the 326 crus in the Champagne region), *Pinot Noir* accounts for 80% of the blend. Of the *Pinot Noir*, 100% comes from the grand cru grapes of Aÿ. 99% comes from Mareuil-sur-Aÿ. These high quality grapes give the wine its vinosity and strength. *Chardonnay* accounts for 20% of the wine's composition giving it a superb touch of elegance and finesse. Of the *Chardonnay*, the crus come from Le Mesnil-sur-Oger, Cramant and Chouilly (one third each, all top Grands Crus rated 100%).

#### TASTING NOTES

A major characteristic of this vintage, *Pinot Noir* shows a lot of strength to which the *Chardonnay* brings a nice touch of freshness. Lovely well-developed aromas of honey, acacia, toast and chestnut make this a very traditional *Pinot Noir*. The wine is well-structured, quite intense but definitely not heavy. It possesses a superb bouquet and is fabulous on the palate: this vintage is one of AYALA's best of the 1990's.

#### AGEING

This wine has been aged for 6 years on the lees.

#### TECHNICAL CHARACTERISTICS

ALCOHOL 12% vol ACIDITY 4.1g/l PH 3.04g/l DOSAGE 8.2g/l

#### FOOD PAIRING

AYALA's champagne is always good for a friendly aperitif or a special occasion but the "Millesimé" pairs well with substantial courses such as foie gras, game birds and lamb. AYALA Vintage is always good with fish or shellfish and it is excitingly good with fine cheeses.

#### CONSERVATION

5 to 10 years