



CHAMPAGNE  
**AYALA**  
MAISON FONDÉE EN 1860  
AY - FRANCE

## Perle d'Ayala 2005

### Champagne, France

#### ESTATE

Ayala is the definition of a boutique Champagne House. Small, independent and family-owned, it is run by a young and dynamic team and an immensely talented female winemaker, Caroline Latrive. The House's style, based on freshness and elegance, is achieved by a focus on Chardonnay, low dosage levels and vinification in stainless steel tanks.

#### WINE

A treasure in the portfolio, Perle d'Ayala is produced only in exceptional years. Composed of a majority of Chardonnay, this wine captures the essence of the Champagne terroir, in the purest respect for the style of the House.

#### VINEYARD

*Soil:* Ayala currently owns 35 acres in Champagne and has access to top quality grapes through its link to Bollinger. Fruit was selected from 100% Grand Crus and Premier Crus villages: Chouilly, Aÿ and Le Mesnil-sur-Oger.

*Farming:* Ayala encourages its growers to use organic fertilizers and avoid insecticides, herbicides and pesticides.

*Grape Varieties:* 80% Chardonnay and 20% Pinot Noir

#### WINEMAKING

*Vinification:* Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars.

*Ageing:* The Cuvée Perle d'Ayala rests in the caves for at least 8 years after disgorgement under cork (not crown), in order to allow for controlled oxidation and development of complex aromas and flavors. This is a very rare practice in Champagne today.

*Dosage:* 6 g/liter

*Alcohol:* 12% ABV

#### VINTAGE

*Climate:* The Indian summer in September allowed for an exceptional maturity of the grapes.

*Vineyard Work:* An average harvest in volume, but the quality of the fruit selected was excellent. Expert sorting of the fruit helped ensure the 2005 vintage would be full of great character.



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#### VINOUS MEDIA

"Pale gold. Pungent, sharply focused citrus and orchard fruit aromas are complemented by suggestions of brioche, smoky minerals and jasmine, with a hint of melon emerging with air. Silky, nervy and dry, offering taut Meyer lemon and bitter pear skin flavors and a suggestion of truffle. Finishes stony and very long, with lingering smokiness and an echo of white flowers. There's a very attractive delicacy to this Champagne."