



Blanc de Blancs 2008

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

Ayala's Blanc de Blancs is 100% Chardonnay, produced in small quantities in exceptional years only and fully expresses the superb caliber of great Chardonnay from the best crus of the Côte des Blancs. It is truly a unique vintage offering.

VINEYARD

Soils: Ayala currently owns 35 acres in Champagne. Thanks to its privileged location in the heart of the Grand Crus of Montagne de Reims and its link to Bollinger, the House also has unique access to top quality grapes. The 2008 vintage is sourced from 2 Grand Cru villages on the Cote des Blancs: Chouilly and Les-Mesnil-su-Oger.

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

Grape Variety: 100% Chardonnay.

WINEMAKING

Fermentation: Takes place in the Ayala cellars, with a focus on freshness and precision.

Aging: 6 years on the lees after disgorgement in order to develop complexity, intensity and roundness on the palate.

Dosage: 6 g/liter

Acohol: 12.7% ABV

VINTAGE

Climate: 2008 was one of the best vintages from the decade. A return to a classic, dry style in a cooler year, it resulted in powerful fruit and acidity that came together harmoniously.

Vineyard Work: Expert sorting of fruit from some of the finest vineyards in Champagne helped assure that the 2008 vintage would be vibrant and produce expressive wine.



WINE SPECTATOR

"Rich and ripe flavors of glazed apricot and spiced plum are layered with pastry dough, graphite and spice notes in this balanced version, with a lively bead. Accessible, presenting juicy acidity through to the clean-cut finish."