



CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860
AY - FRANCE

Perle d'Ayala 2002

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

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, Ayala also has unique access to top quality grapes. Fruit for this prestige Champagne was selected from 100% Grand Crus villages: Chouilly, Ay and Le Mesnil-sur-Oger.

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

Grape Variety: 80% Chardonnay, 20% Pinot Noir

WINEMAKING

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

Aging: 9 years on the lees after disgorgement under cork (not crown), in order to allow for controlled oxidation and development of complex aromas and flavors.

Dosage: 7 g/liter

Alcohol: 12.7% ABV

VINTAGE

Climate: An incredible vintage in Champagne. The season was warm, not too hot – producing seductive, creamy Chardonnay and powerful Pinot Noir fruit.

Vineyard Work: Expert sorting of fruit from some of the finest vineyards in Champagne helped assure that the 2002 vintage would turn out especially concentrated and full of great character.



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WINE & SPIRITS MAGAZINE

"Where else but in Champagne can you buy a 12-year-old wine with this freshness of fruit, immediately brisk with scents of lemon and orange, generously layering in flavors of golden plums? At first, all that fruit seems heady, but air brings out the rootier depths, acidity ghosting the finish with the sort of masculine power that will make great 2002s riveting wines for decades. If you open this now, decant it and have a platter of shellfish on hand, especially cracked crab claws."