



# Blanc de Blancs 2010

## 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 grapes are from 4 Premier and Grand Cru villages on the Cote des Blancs: Chouilly, Oiry, Cremant and Vertus.

*Grape Varieties:* 100% Chardonnay

### WINEMAKING

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

*Aging:* The Blanc des Blancs rests on the lees in the cellar for 6 years after disgorgement, in order to develop complexity, intensity and roundness on the palate.

*Dosage:* 6 g/liter

*Alcohol:* 12% ABV

### VINTAGE

*Climate:* Dry conditions early in the season slowed the development of fruit while heavy rains in August caused widespread pressure.

*Vineyard Work:* Expert sorting of fruit from some of the finest vineyards in Champagne helped assure that the 2010 vintage would be vibrant and produce expressive wine for this prestige wine.



### JAMES SUCKLING

"Wow factor purity of chardonnay fruit on the nose here, with lemon and grapefruit as well as hints of banana and an attractive, fresh chalky edge. The palate has punchy, flavorsome and succulent citrus and green apple fruits. Extremely crisp."