



CUVEE PERLE 2002, *the jewel of AYALA...*

The 2002 vintage

The beginning of the year was a little difficult because of very unstable weather and a lot of rain, particularly in July.

September offered a wonderful weather as from the 7th: the Indian summer allowed an exceptional maturity for the grapes. This harvest was average in volume, but the quality of the fruit was excellent, which enables us to present this wine without any dosage.

Tasting notes

- As clear as crystal, its colour is pale golden yellow and displays a very light amber glint. Great finesse of the bubbles.
- The nose is fresh and offers a lovely bouquet of white fruits and citrus.
- On the palate the wine is generous and fresh with delicate and subtle notes of vanilla which reveal the ageing under natural cork.
- The notes of the nose then linger on the finish with remarkable freshness and finesse.

The blend

Made out of the 2002 harvest, this Cuvée Perle Nature is a very exclusive blend of 80% Chardonnay and 20% Pinot Noir, all the grapes being selected from Grand Cru & Premiers Crus villages.

Ageing

This wine has been aged for at least 5 years in our cellars. The real cork used for this long ageing allows the best control of oxydo-reduction and ensures the development of very delicate and complex aromas.

It is a very rare practice today in Champagne and the bottle is known for its famous “bague carrée” (square ring).

Technical characteristics

- Acidity (g/l) : 4,70
- PH : 3,05
- Dosage (g/l) : 6,50g/l

Pairing with food

Its freshness goes well along with delicate entrees such as carpaccio of duck foie gras, pastry of salmon and red mullet, raviolis of ris de veau and lobster. It will also pair with fish in sauce.

Conservation : 5 years and more