



The King Pinot Noir

The 1999 vintage and the harvest

1999 was granted very good climatic conditions: from budding to flower, the development of the grapes was quick and safe. From June 10 to 13, the flower season was short and perfect. During the summer season, heavy showers alternated with hot weather.

In spite of heavy rainfalls during harvest, the result was impressive as far as both quality and quantity were concerned. The allowed yield was 13 000 kg per hectare, 1 000 kg of which were devoted to the qualitative reserve.

The alcohol degree was over 10.

This harvest reminds us of 1970 where the volume & the quality were both splendid.

1999 is another great Vintage for champagne lovers!

Tasting notes

As a major characteristic of the vintage, Pinot Noir shows a lot of strength and vinosity to which Chardonnay brings a nice touch of freshness.

Some lovely well developed aromas of honey, acacia, toast and chestnut, very Pinot Noir.

A very good structure of the wine, quite intense but definitely not heavy.

Superb bouquet and fabulous on the palate: this vintage is one of the best of the 1990's.

The blend

Made nearly only with Grands Crus grapes (there are only 17 Grand Cru villages, rated 100%, out of the 326 crus in the Champagne region).

Pinot noir accounts for 80% of the blend: Aÿ (cru 100%) and Mareuil-sur-Aÿ (cru 99%)

It gives the wine its vinosity and strength.

Chardonnay (20%) gives a superb touch of elegance and finesse. The crus are le Mesnil-sur-Oger, Cramant and Chouilly (one third each, all top Grands Crus rated 100%).

Ageing

This wine has been aged for more than 6 years in our cellars.

Technical characteristics

- Alcohol : 12,5
- Acidity : 4,10
- PH : 3,04
- Dosage : 8,2 g/l

Pairing with food

For a friendly aperitif or a special occasion, or to accompany a capon with mushrooms (morilles), game birds, grilled or braised fish, fine cheeses.

Ayala Vintage will also pair very well with scallops in sauce, foie gras or lamb.

Conservation : 5 to 10 years