



CUVÉE ROSE NATURE

The Magic of AYALA...

In the same direction as Brut Nature Zéro Dosage, AYALA is proud to present this new Rosé Nature : a splendid wine, in its lovely festive bottle, which perfectly expresses the bouquet and the aromas of the crus it is made with. A very unique fact in Champagne for a Rosé is that this wine has not received any dosage at all!

The blend

Cuvée Rosé Nature is a blend of premiers- and grands crus, with an extremely high average rating of 96% on the "échelle des crus" scale:

- 53% Chardonnay (Cuis, Vertus),
- 39% Pinot Noir (Mareuil-sur-Aÿ, Verzy, Rilly la Montagne),
- and 8% still red wine from Mareuil-sur-Aÿ (Pinot Noir from old vines).

The wine was made with perfectly ripe grapes from the superb 2002 vintage, which enables us to present it in this beautiful "Rosé Nature" version.

Tasting notes

AYALA Cuvée Rosé Nature displays a pale salmon-coloured core, enhanced by a beautiful necklace of fine and long-lasting bubbles...

On the nose, the bouquet displays the intensity of the Pinot Noir and the appealing red fruit notes from the red wine that is included in the blend.

The same sensation remains on the palate, with a lovely lingering freshness and delicacy delivered by the very high proportion of Chardonnay.

Technical characteristics

- Alcohol : 12,5% vol
- Acidity (g/l) : 4,25
- PH : 3,03
- Dosage (g/l) : 0
- Residual sugar : < 1,5 g/l

Food pairing

Cuvée Rosé Nature is perfect served as an aperitif, but it will also be a delight with salmon to balance the fat, with roasted lamb, or with a dessert of red fruits. It is also the "magic wine" to share on a romantic evening...

Conservation : at least 3 years