

## AYALA BRUT NATURE

### THE EXPERTISE OF ZERO DOSAGE



When Edmond de AYALA founded the House in 1860, he embarked on a quest for purity. With the release of the **1865 vintage**, he launched the first ever low dosage cuvée, a true reflection of his visionary spirit. Since then, Maison AYALA would be known as a **pioneer of style**.

In 2007, Champagne AYALA honoured its founder with a zero dosage cuvée that it named AYALA Brut Nature. This zero dosage champagne demonstrates the House's commitment to **unveiling the very best of its raw material, without artifice**.

This cuvée knows a **long ageing** to compensate for the absence of dosage and to bring out the exceptional quality of the grapes, unveiling an elegant **complexity** and outstanding **precision**.

### PURE AND PRECISE

#### THE ART OF BLENDING

##### MULTI-CRUS

**70 crus** coming from the 6 Grands Terroirs of Champagne AYALA : *Côte des Blancs, Montagne de Reims, Vallée de la Marne, Sézannais, Vitryat, Côte des Bar.*

##### MULTI-VINTAGES

Oldest vintage: **2016**

Minimum 40% Reserve wines

##### MAJORITY OF CHARDONNAY

**50 to 55 %** Chardonnay

**25 to 35 %** Pinot Noir

**15 to 25 %** Meunier

#### A SPECIFIC SAVOIR-FAIRE

**Micro-vinification in 120 small stainless-steel vats:** each cru, each grape variety and each year are vinified separately to unveil the Terroirs' aromatic features. The path of each wine is specific in order to make the best of it.

**4 years of extended ageing** on lees at least to allow the wine to burnish elegantly over time and let time compensate for the absence of dosage.

##### Zero dosage

#### THE WORDS OF OUR CELLAR MASTER

« *With absolute purity and outstanding precision, AYALA Brut Nature unveils citrus notes and a salty side. With a complex taste marked by tension, the wine shows mineral and chiselled notes with grapefruit and white fruits aromas. A great experience of Champagne AYALA's grapes quality enhanced by the absence of dosage.* »

*Julian Gout, Cellar Master*

#### GASTRONOMY

AYALA Brut Nature will perfectly go with all iodized dishes: oysters, raw fish and shellfish, sea urchins, caviar. Also goes perfectly with Thai cuisine, sushi, maki and sashimi.

#### SERVING TIPS

**SERVICE TEMPERATURE: 10°**

**RECOMMENDED GLASSWARE:** A tulip glass, round with a narrow rim to showcase the wine's aromas and flavours.