

## LE BLANC DE BLANCS A/18

A SIGNATURE CUVÉE



As the most featured grape variety in Champagne AYALA's blends and the foundation of the pure and balanced style of the Maison, **Chardonnay** is the essence of the brand ambition embodying the excellence and expertise of this grape variety in Champagne.

Therefore, Maison AYALA makes Le Blanc de Blancs its signature champagne and introduces A/18, a unique expression of this cuvée.

This new 100% Chardonnay blend from the **Grands and Premiers Crus** captures the purity of chalk from both the **Côte des Blancs** and the **Montagne de Reims**, from the **2018 vintage**.

This **first vintage edition of A/18** will be followed by new expressions that will continue to explore the diversity of Champagne's Chardonnay Terroirs. Champagne AYALA will craft new editions, bringing together complementary Terroirs that tell a new story, from one edition to the next.

## PURITY AND FRESHNESS

### THE ART OF BLENDING

A **100% Chardonnay blend from the Grands and Premiers Crus** from both the Côte des Blancs and the Montagne de Reims.

This **first vintage edition of A/18** blends **6 complementary crus** selected from the 22 of Chardonnay that came into our winery during the 2018 harvest.

4 Grands Crus from the Côte des Blancs    1 Premier Cru from the Côte des Blancs

**Chouilly** | Freshness and fruit

**Cuis** | Silky texture

**Cramant** | Liveliness and breadth

1 Premier Cru from the Montagne de Reims

**Le Mesnil-sur-Oger** | Tension

**Bisseuil** | Depth

**Oger** | Chalky minerality

**The 2018 viticultural year:** A rainy winter and a mild spring were followed by a dry, sunny summer, heralding optimal conditions for an early harvest. This meant that grapes were plentiful and in near-perfect condition, particularly the Chardonnays. Despite a warm year, the region's finest Terroirs showed themselves at their very best, thanks to the cool clay sub-soils in the Champagne region.

### METICULOUS SAVOIR-FAIRE

**Micro-vinification of individual plots** in small stainless-steel vats

**6 years** of ageing from harvest to release

Dosage: **Extra Brut: 5g/l**, to express the purity of this wine's style.

### IN THE WORDS OF OUR CELLAR MASTER

*"Bright, with fine, dynamic bubbles. On the nose, AYALA Le Blanc de Blancs A/18 reveals elegant aromas of pear, grapefruit and jasmine, followed by honeyed tones. On the palate, the wine is forthright and open with notes of blood orange and pastry. An extremely vivacious wine with beautiful bitter notes and the chalky minerality that is so characteristic of Maison AYALA's signature cuvée."*

*Julian Gout, Cellar Master*

### GASTRONOMY

Elegant, simple cuisine focussed around quality ingredients without adornment, echoing the outstanding purity of this wine. Its vivacious character makes it an excellent aperitif, but it would also go exceptionally well with starters or fish dishes such as scallop carpaccio, citrusy sea bass tartare, or oysters.

### SERVING TIPS

**SERVICE TEMPERATURE:** 10°

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