

CHAMPAGNE  
  
**AYALA**  
MAISON FONDÉE EN 1860  
AY - FRANCE

# PERLE D'AYALA 2006

**THE FINEST EXPRESSION  
OF THE BEST GRAND CRU  
VINEYARDS OF CHAMPAGNE**

A true work of craftsmanship, Perle d'AYala is produced in small quantities, only in outstanding vintages and using traditional local techniques. It is aged in the House's cellars under cork for at least 8 years in bottles, allowing the development of a complex aromatic range sought-after by connoisseurs. Crafted exclusively from Grand Cru grapes, with a majority of Chardonnay and a touch of Pinot Noir, this cuvée immortalises the House style and truly reflects the quintessential Champagne terroir.

**BLEND**

- 80 % Chardonnay: Oger, Avize, Chouilly
- 20 % Pinot Noir: Ay

**TECHNICAL DATA**

- Average 8-years ageing on the lees
- Dosage: 6g/litre
- Alcohol Level: 12% ABV

**TASTING NOTES**

- Colour* Intense and bright yellow.  
*Nose* Full and expressive, it displays notes of cooked white fruit, clear honey, as well as pastries with a touch of vanilla bean.  
*Palate* Opulent and generous, it features the notes of the nose and shows great balance between power and mineral tension. The finish is both fine and long, harmonious and balanced.

**FOOD PAIRINGS**

Perle d'AYala 2006 will reveal a slowly cooked veal roast with seasonal vegetables, a roasted stuffed chicken or a turbot filet, with a white butter sauce.



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