

## AYALA PERLE 2015

### THE AUTHENTIC CRAFTSMANSHIP

AYALA Perle embodies the singularity of a fine champagne with **authentic craftsmanship**, carefully preserved and **passed down from generation to generation** since the establishment of the House in 1860.

This cuvée is crafted with a blend of **the House's founding crus** from a single harvest. This wine is always a **vintage** and only 12 vintages have emerged from cellars so far. This thirteen vintage, AYALA Perle 2015, marks the thirty year anniversary of the cuvée.

Exclusively with **Grands Crus** from the **Côte des Blancs** and the **Montagne de Reims**, every bottle is unique.

Benefiting from a craft savoir-faire, the wine was aged in cellars **under natural cork** for **over eight years** for a complex aroma profile, and **hand-riddled on pupitres**. Meticulously hand crafted, every bottle was **disgorged by hand**.

## COMPLEX AND GENEROUS

### THE ART OF BLENDING

Made exclusively from Grands Crus from the Côte des Blancs and the Montagne de Reims. AYALA Perle 2015 blends **5 crus** carefully selected for this specific vintage.

**80 %** Chardonnay from the Côte des Blancs :

**Chouilly** | Balance and delicacy

**Cramant** | Refinement and chalky freshness

**Le Mesnil sur Oger** | Minerality and ageing potential

**Oger** | Personality and intensity

**20 %** Pinot Noir from the Montagne de Reims :

**Aÿ** | Structure and generosity

**2015 viticultural year** : A year marked by drought and harvest from 7<sup>th</sup> to 23<sup>rd</sup> of September with excellent conditions and an optimal ripening of grapes on selected Terroirs. Chardonnays show great richness and roundness whereas Pinots Noirs are powerful and generous.

### A SPECIFIC SAVOIR-FAIRE

**8 years of extended ageing** at least and under cork

**Hand-riddling and manual disgorgement**

**Low dosage** : Extra-Brut - 5 g/L

Available sizes : from bottle (75cl) to magnum (150cl)

### THE WORDS OF OUR CELLAR MASTER

« To the eye, an intense and brilliant gold with delicate bubbles. AYALA Perle 2015 unveils a complex nose : aromas of toasted bread, mild tobacco and hazelnut followed by notes of dried flowers with a hint of eucalyptus, characteristic of Pinots from Aÿ. On the palate, we discover notes of candied citrus fruits, typical from the Côte des Blancs but creating the surprise in a vintage as warm as 2015. The tasting continues with notes of cocoa and dried fruits. All tasting long, beautiful bitters structure the wine which shows a great length. A subtle balance between freshness, complexity and generosity.»

Julian Gout, Cellar Master

### GASTRONOMY

AYALA Perle 2015 will perfectly pair with aged Parmesan or Comté, a poached egg with raw porcini mushrooms, linguines with garlic cockles or a caramelized French toast brioche.

### SERVING TIPS

**STORAGE ADVICE** : To be enjoyed now or keep in a cellar for a few years.

**SERVICE TEMPERATURE** : 12°

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