



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 | Minarity and ageing potential

Oger | Personality and intensity

20 % Pinot Noir from the Montagne de Reims :

Ay | Structure and generosity

2015 viticultural year : A year marked by drought and harvest from 7th to 23rd 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 Ay. 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.