

LE BLANC DE BLANCS 2014

The Essence of Chardonnay from an Exceptional Vintage Year

THE WINE

Le Blanc de Blancs is produced in small quantities in exceptional years only and fully expresses the superb calibre of Great Chardonnays from the best crus of the Côte des Blancs. 6 years ageing in our cellars, remarkable minerality and low dosage create an outstanding wine that can accompany a variety of gastronomic dishes including poultry and fish, or be served on its own to celebrate a special occasion.

THE BLEND

100% Chardonnay – 100% Côte des Blancs

Grands Crus:

- Chouilly
- Cramant
- Le Mesnil-sur-Oger

Premier Crus:

- Cuis
- Grauves

THE TECHNICAL DATAS

- Average 6-years ageing on the lees
- Dosage : 6 grams / litre
- Alcohol level : 12%

THE TASTING NOTES

Colour: Bright with white gold glints and a very fine bubble.

Nose: A great aromatic freshness complemented by a bouquet of tangy notes of orange blossom, yuzu zest and white peaches accompanied by a subtle infusion of fresh anis and lime blossom with a hint of ginger.

Palate: Right from the start, this wine is fresh and lively, it shows a dazzling youthful character, followed by a broad and appetising palate of white fruit and acacia honey with subtle pastry and brioche overtones. The finish is long and persistent, revealing a touch of chalky minerality, a signature of the Côte des Blancs, along with hints of grapefruit, blood orange and a delicate salinity.

Great purity and freshness accompanied by a silky texture, the signature of AYALA champagnes.

THE FOOD PAIRINGS

Le Blanc de Blancs 2014 is a great apéritif on its own. It will also pair perfectly with a sea bream ceviche with lemon, a prawn risotto or a veal braised with rosemary.

