

CHAMPAGNE



# AYALA

MAISON FONDÉE EN 1860

**N°7** | BRUT  
2007  
LES 7 GRANDS CRUS

## THE WINE

N°7 is the second opus from the "COLLECTION AYALA".

Unique cuvées in limited quantities, unveiled when they reach their peak.

This ephemeral cuvée is a blend of 7 grands crus from the Côte des Blancs and the Montagne de Reims, all from the 2007 vintage.

Thanks to its extended ageing in our cellars and the low dosage, N°7 is a superb expression of the House's style.

A remarkably refined cuvée with exceptional aromatic complexity and a silky texture.

A Champagne that will awaken your taste buds and senses.

## THE BLEND

**2/3 Chardonnay - 1/3 Pinot Noir**

**5 Grands Crus from the Côte des Blancs :**

- Chouilly : generosity, finesse
- Oger : fruit, opulence
- Avize : chalky minerality
- Cramant : structure, vinosity
- Le Mesnil-sur-Oger : liveliness, tension

**2 Grands Crus from the Montagne de Reims :**

- Aÿ : generosity, finesse
- Verzy : liveliness, charisma

## THE TECHNICAL DATAS

**Average** of 11 years ageing under cork

**Riddled and disgorged** by hand

**Dosage** : 6 grams / litre

**Alcohol level** : 12% / Vol.

## THE TASTING NOTES

**Colour** : Characterised by a delicate effervescence and light golden hue suggestive of freshness and elegance.

**Nose** : The delicate yet powerful nose immerses us in a rich and summery world of plump stewed fruit, ripe mirabelle plums and apricots, honey and a hint of eucalyptus.

**Palate** : Incredibly soft and structured by an elegant effervescence and acidity. The smooth, rich and creamy texture gives way to saline and menthol notes which give the impression of moving from fruit to radiance. The finish is powerful and long-lingering.

## THE FOOD PAIRINGS

The N°7 pairs perfectly with dense yet delicately textured foods such as a grilled lobster in salted butter served with a saffron risotto, a veal fillet medallion in a creamy sauce or simply an 18-month matured Comté. Serve between 10 and 12°C in an Ayala Prestige glass.

