THE WINE

ROSÉ N°8 is crafted exclusively from the Grand and Premier cru vineyards of the Montagne de Reims, picked during the exceptional harvest of 2008. 8 years proved necessary for its creation: testimony to the great care that Champagne AYALA took in crafting this rare wine. Only 14 700 bottles of this limited edition cuvee were produced.

THE BLEND

• 51% CHARDONNAY (Rilly-la-Montagne)
• 49% PINOT NOIR (Verzy, Aÿ, Verzenay), including 5% of still red wine

THE TECHNICAL CHARACTERISTICS

• 7-years ageing on the lees
• Dosage: 8g / litre
• Alcohol Level: 12% / Vol.

THE TASTING NOTES

• Colour: A light shade of powder pink, clear and bright, with abundant bubbles.
• Nose: Subtle, it is fresh and refined, revealing delicate aromas of strawberries, raspberries, blood orange and blackcurrant.
• Palate: The attack is precise and sharp, leading to a subtle, tightly knit palate, featuring a lot of freshness and finesse. Notes of red berries and Bartlett pear, showing remarkable minerality through chalk and graphite notes.
• Finish: Delicate and fine, it is elegant with a sophisticated finish, like a finely crafted, mineral lace.

THE GASTRONOMIC MATCHES

On top of being a perfect summer apéritif, ROSÉ N°8 can perfectly accompany sophisticated cuisine. Provenance and purity are keywords in finding the perfect match: a summer salad of nasturtiums, duck aiguilettes à l’orange, a salmon filet cooked rare with a miso sauce or a red fruit salad would be perfect.