

CHAMPAGNE



AYALA

MAISON FONDÉE EN 1860
AY-FRANCE



ROSE N°8

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THE WINE

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