

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860

COLLECTION
N°16

BLANC DE BLANCS 2016



The House has always been committed to **cultivating the diversity of its Terroirs**; the Terroir collection is the perfect embodiment of this vision. This **collection of ephemeral cuvées, released at their peak in limited quantities**, unveils unique terroirs that the Cellar Master has chosen to highlight through the prism of an individual year. Each bottle is the result of the House's **artisanal savoir-faire** and is numbered to reflect its rarity.

N°16 is the **fourth opus** in the Collection, following N°8, launched in 2017 - N°7, in 2020, and N°14 in 2022.

N°16 is an **outstanding Blanc de Blancs** made entirely from **Grands and Premiers crus** from the **Côte des Blancs** and the **Montagne de Reims**. It is a limited edition cuvée which honours Champagne's various white varieties through a blend of **Chardonnay** and the **region's forgotten grape varieties**: Arbane, Petit Meslier and Pinot Blanc.

COMPLEX AND CHISELLED

THE ART OF BLENDING

A blend with the 4 white grape varieties of the Champagne region :

50% Chardonnay

50% forgotten grape varieties, blended for the first time by Maison AYALA : Arbane, Petit Meslier, Pinot Blanc

Grands and Premiers crus from the Côte des Blancs and the Montagne de Reims : Aÿ, Avenay, Chouilly, Cramant, Cuis, Oger

2016 viticultural year: 2016 was a year of extreme weather in the Champagne region. After a sunny autumn and a mild winter, the spring was cool and extremely wet. The scorching temperatures in the summer enabled the grapes to attain a nice balance and full maturity resulting in a magnificent harvest.

A SPECIFIC SAVOIR-FAIRE

Micro-vinification in small stainless-steel vats

6 years of extended ageing

Dosage: **Extra Brut 5,4 g/L**

Numbered edition: **7357 bottles**

THE WORDS OF OUR CELLAR MASTER

« *To the eye, a bright wine with silvery hues. AYALA N°16 unveils a complex nose and an expression of multiple fruit facets: mirabelle plum, candied lemon peel and white grapefruit. Notes of white flowers, honey acacia and fresh hazelnut will complete this subtle nose. The tasting is followed by a precise and acidulated attack with notes of apricot, yuzu and eucalyptus. A silky, elegant mouth with great freshness. This chiselled wine offers a great complexity and a lengthy, saline finish.* »

Julian Gout, Cellar Master

GASTRONOMY

AYALA N°16 pairs marvelously with a scallops ceviche with Granny Smith apples and a touch of basil oil, Gravlax salmon with lemon thyme, lemon pie with an almond crust pastry or a poached apricot with verbena.

SERVING TIPS

SERVICE TEMPERATURE: 10°

RECOMMENDED GLASSWARE: A tulip glass, round with a narrow rim to showcase the wine's aromas and flavours.