

CHAMPAGNE AYALA

Long known as the "sleeping beauty of Champagne," because of its prominence in the late 19th and first half of the 20th century, Caroline Latrive, one of three female cellar masters in champagne, now reigns queen over the stunning Art Deco cellars dating to 1912.



Rosé Majeur

Champagne, France

ESTATE

Ayala is one of the most exciting stories in Champagne today, almost the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team, lead by the immensely talented female winemaker, Caroline Latrive, handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision. The House's style based on Chardonnay-focused wines that deliver immense pleasure, freshness, and elegance.

WINE

Rosé Majeur is the perfect embodiment of the originality and finesse of the House's wines. Made predominantly from Chardonnay, it is crafted with the addition of a small proportion of still Pinot Noir from the best crus of the Montagne de Reims. A low dosage enables it to express the House style, both feminine and generous, with great elegance. The very high proportion of Chardonnay and the aging process result in a Champagne with remarkable finesse.

VINEYARD

Ayala currently owns 35 acres in Champagne. Thanks to its privileged location in the heart of the Grand Crus of Montagne de Reims and their link to Bollinger, they also have unique access to top quality grapes. *Farming:* Ayala encourages their growers to use organic fertilizers and avoid insecticides, herbicides and pesticides.

WINEMAKING

Variety: 50% Chardonnay, 40% Pinot Noir (including 6% of still red wine), 10% Pinot Meunier

Fermentation: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars.

Aging: Cellar-aged for almost 3 years and rests in bottle for at least 3 months after disgorgement.

Dosage: 7 g/L

Alcohol: 12% ABV

Wine Spectator

91

"A bright rosé Champagne, offering a driving note of pink grapefruit granita layered with toast, pickled ginger and spun honey flavors. Lively, even zesty, in texture, with lip-smacking acidity and a creamy, mineral finish." - ALISON NAPJUS, 12/2020

92

Vinous

92

James Suckling

91

Wine Enthusiast