

CHAMPAGNE AYALA

\$124.50

* Suggested retail price

Champagne Ayala Collection n.14 Rosé 2007

	Product code	14703866
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Champagne
	Subregion	Côte des Blancs
	Appellation	Champagne
	Classification	Not applicable
	Varietal(s)	Chardonnay 70 %
	Varietal(s)	Pinot Noir 30 %
	Alcohol percentage	12%
	Colour	White
	Sugar	Brut
	Sugar content	6
	Closure type	Cork
	Aging vessel type	On lees
	À boire	To drink or to keep 20 years according to the vintage.

ABOUT THIS WINERY

Champagne AYALA is one of the oldest Champagne Houses, established in Aÿ, in the heart of the Grand Crus, since its foundation more than 150 years ago. Independent and family-run, it represents today the archetype of the great House, producing high-flying wines, appreciated throughout the world for their freshness and elegance.

TASTING NOTES

Animated by a fine effervescence, its light golden robe suggests freshness and elegance.

Nose: delicate and powerful at the same time, the nose plunges us into a rich and summery universe of pulpy and stewed fruits, sweet mirabelle plum, apricot, honey and subtle notes of eucalyptus.

Palate : Very supple, effervescence and acidity are at the service of this noble substance. A sensation of silky, generous and creamy texture, evolving towards salty and mentholated notes, gives us the sensation

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PRODUCT NOTES

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

SELECTIONS
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The second opus of the "COLLECTION AYALA". Unique vintages in limited quantities revealed at their best. This ephemeral cuvée is assembled from 7 exceptional Grand Crus from the Côte des Blancs and the Montagne de Reims from the 2007 vintage.

Given its long cellar ageing and low dosage, N° 7 is a remarkable expression of the Ayala style. A noble cuvée with strong aromatic complexity and a silky texture. A Champagne of olfactive and tactile pleasures.

PRODUCTION NOTES

5 Grands Crus of the Côte des Blancs:

Chouilly: generosity, finesse

Oger: fruit, opulence

Avize: chalky mineralized

Cramant: structure, vinosity

Le Mesnil-sur-Oger: vivacity, tonicity

2 Grands Crus of the Mountain of Reims:

Aÿ: generosity, finesse

Verzy: vivacity, charisma

After bottling in spring 2008,
aging corked for 11 years on average
Stirred and degorged by hand.

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1818
REIMS - FRANCE

