

LE BLANC DE BLANCS



DETAILS OF PRODUCTION

Le Blanc de Blancs is produced in small quantities in exceptional years only and fully expresses the superb calibre of great Chardonnay from the best crus of the Côte des Blancs. After 6 years ageing in their cellars, remarkable minerality and low dosage make this an outstanding wine that can accompany a variety of flavoursome dishes including poultry and fish, or be served on its own to celebrate a special occasion. The Essence of Chardonnay from an Exceptional Vintage Year.

TASTING NOTES

Bright with white gold glints and a very fine bubble. It has excellent aromatic freshness on the nose complemented by a bouquet of tangy notes of orange blossom, yuzu zest and white peaches accompanied by a subtle infusion of fresh anis, lime blossom and a hint of ginger. This wine is fresh and lively from the start, showing a dazzling youthful character, followed by a broad and appetising palate of white fruit and acacia honey with subtle pastry and brioche overtones. The finish is long and persistent, revealing a touch of chalky minerality, a signature of the Côte des Blancs, along with hints of grapefruit, blood orange and a delicate salinity. Its purity and freshness is accompanied by a silky texture, signature of AYALA champagnes.

How to serve

Le Blanc de Blancs 2015 is a great epicurian apéritif on its own. It will also pair perfectly with a sea bream ceviche with lemon a prawn risotto or a veal braised with rosemary.

"A subtle nose reveals hints of cool chalk, dried corn husk and a slight edge of lemon zest. The palate shows the fine freshness and brightness you expect from a Blanc de Blancs but couches it in a gentle, soft and elegant body that shows its yeasty autolysis with lovely notes of springy, pillowy pide bread that lifts off into a soaring note of pure Amalfi lemon. This combines sunny ripeness with cool poise. Lovely."

Anne Krebiehl MW, Falstaff.com, January 2022 Ayala Le Blanc De Blancs 2015 VINTAGE 2015

STYLE Champagne

BLEND OF GRAPES 100% Chardonnay

WINEMAKER
Caroline Latrive

ALCOHOL

RESIDUAL SUGAR 6g/l

