

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF
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1858

PERLE D'AYALA



DETAILS OF PRODUCTION

A true work of craftsmanship, Perle d'Ayala is produced in small quantities, only in outstanding vintages and using traditional local techniques. It is aged in the House's cellars under cork for at least 8 years, allowing the development of a complex aromatic range sought-after by connoisseurs. Crafted exclusively from Grand Cru grapes, with the lion's share of Chardonnay and a touch of Pinot Noir, this cuvée immortalises the House style and truly reflects the quintessential Champagne Terroir.

TASTING NOTES

Intense and bright gold with delicate bubbles. The nose is full and expressive, it displays notes of cloved orange, gingerbread and vanilla, with a touch of hazelnut and light tobacco. On the palate the Perle d'Ayala is opulent and generous, it features notes of menthol moving onto luscious notes of cooked fruits and shows great balance between power and mineral tension. The finish is both fine and long, harmonious and balanced.

HOW TO SERVE

La Perle 2012 will pair perfectly with a beef tataki or a honeyed duck breast fillet with confit carrots. This cuvée can also be matched perfectly to a leg of lamb prepared "7 heures à la cuillère", or a mirabelle plum tart.

"The palate is exquisitely brisk and vivid: lithe in its soaring lemon freshness but anchored in deepest, coolest, most salty soil that lends richness and vertical dimension. The mousse is fine and lively, the balance is striking, there is something heightened, precise and absolutely pure about this. It is a homage to Chardonnay and the Côte des Blancs and the most lovely, salty umami finish promises great a great future."

96 POINTS, ANNE KREBIEHL MW, FALSTAFF
AYALA LA PERLE 2012

www.champagne-ayala.fr/en

VINTAGE
2012
STYLE
Champagne
BLEND OF GRAPES
80% Chardonnay 20% Pinot Noir
WINEMAKER
Caroline Latrive
ALCOHOL
12%
RESIDUAL SUGAR
6g/l

