



AY, CHAMPAGNE, FRANCE - CHAMPAGNE AYALA

The 2022 Harvest

So that the grapes could reach perfect maturity, the 2022 harvest at Champagne AYALA began on Sunday, 28th August, 8 days after the official opening date of the harvest in Champagne, on Saturday, 20th August. The first cut with secateurs in the House's vineyard was made on Tuesday, August 30, in Chouilly, Grand Cru from the Côte des Blancs. The last musts were brought in on Tuesday, 20th September, which marked the end of more than 3 weeks of harvest.

"The harvest 2022 promises to be superb. An exceptional year in terms of quality, with an almost perfect grape health and a remarkable homogeneity among all our terroirs. And a record year in volume, allowing to recreate stocks. A great opportunity to produce magnificent wines in the coming years!"

Hadrien Mouflard, Managing Director of the House AYALA.

A FEW NUMBERS...

- Grapes from more than 70 crus, for great and rich diversity
- A yield of 12 000 kg per hectare, the highest level in 15 years
- Average degree of 10.7 in the winery, a perfect maturity
- Tuesday, 27th September: The end of alcoholic fermentation, all malolactic fermentation launched

2022, A VINTAGE YEAR?

Over the last decades, the greatest vintages all resulted from harvests with perfect maturity and grape health, as well as satisfying yields. Even though these 3 determining factors are guaranteed for this year, the wines now need to reach their full potential. Some weeks and months are still required before catching a glimpse of the blends and vintage potentials.

