

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

BRUT NATURE



DETAILS OF PRODUCTION

To show the exceptionally high quality and purity of grapes used by the House to create its wines, a Brut Nature has been created based on the blend of Brut Majeur. Crus such as Cramant for Chardonnay, Aÿ and Bouzy for Pinot Noir and Venteuil for Pinot Meurier have been used. These villages are some of the highest rated on the Echelle des Crus scale.

The wine then spends an average of 4 years ageing on its lees plus 3 months resting after disgorgement. The purity and precision of this style make it an ideal partner to seafood and shellfish.

TASTING NOTES

Bright gold in colour, the nose displays precise citrus aromas and a hint of salinity. Complex yet clean, the palate bursts with grapefruit, white fruits and dry minerality. Wonderful acidity.

HOW TO SERVE

Ideal as an aperitif, Brut Nature also pairs perfectly with seafood such as, oysters, scallops, lobster and crab. It matches well with Asian cuisine along with sushi, maki and sashimi.

“VERY FINE, CHALKY AND MINERAL WITH LOVELY PURITY TO THE CITRUS FRUIT. THERE ARE SOME PITHY HINTS BUT THERE’S ALSO A GOOD ACID LINE. SO FINE AND EXPRESSIVE WITH A DIRECT, PURE, FRUITY PERSONALITY.” 93 POINTS

JAMIE GOODE, WINEANORAK.COM
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www.champagne-ayala.fr/en

VINTAGE NV
STYLE Champagne
BLEND OF GRAPES 55% Chardonnay 30% Pinot Noir 15% Pinot Meunier
CHEF DE CAVE Julian Gout
ALCOHOL 12%
RESIDUAL SUGAR Zero Dosage

