AYALA, AŸ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

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 lavoursome dishes including poultry and fish, or be served on its own to celebrate a special occasion. Recognizable by its pure and creamy style, Le Blanc de Blancs is a true ode to Chardonnay.

TASTING NOTES

Bright with white gold glints and a very fine bubble. It has excellent aromatic freshness on the nose with aromas of ripe lemon, citron and jasmine accompanied by subtle notes of acacia honey and Timut pepper. This wine is fresh and lively from the start, showing a dazzling youthful character, followed by a broad and appetising palate of of passion fruit, citrus, spices and mirabelle plum tart. Long, lingering finish with a chalky minerality. 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 2016 is a great epicurian apéritif on its own. It will also pair perfectly with Turbot, turkey with endives and lime, Crottin de Chavignol goat's cheese or an exotic fruit Pavlova.

"Delicate, fresh and romantic bouquet of lemon, jasmine, spring flowers and orchard fruits. Very sappy and round, the palate is perfectly balanced and has both a pinpoint mousse and a crystalline texture. Although quite approachable today, it will come into its own when it picks up more complexity and texture with another year or two on the cork." 93 points

YOHAN CASTAING, DECANTER
OCTOBER 2022

VINTAGE
2016

STYLE
Champagne

BLEND OF GRAPES
100% Chardonnay

CHEF DE CAVE
Julian Gout

ALCOHOL
12%

RESIDUAL SUGAR
5g/l