

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
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

Strong and brilliant gold in colour with delicate bubbles. The nose is complex 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, featuring notes of menthol moving onto luscious notes of cooked fruits and showing great balance between power and mineral tension. The finish is bright and long, harmonious and balanced.

HOW TO SERVE

La Perle 2013 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.

VINTAGE
2013

STYLE
Champagne

BLEND OF GRAPES
80% Chardonnay
20% Pinot Noir

WINEMAKER
Julian Gout

ALCOHOL
12%

RESIDUAL SUGAR
6g/l

