

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF  
*wine shippers since*  
1858

# N°16



## DETAILS OF PRODUCTION

The House has always been committed to cultivating the diversity of its Terroirs; the Terroir collection is the perfect embodiment of this vision. This collection of ephemeral cuvées, released at their peak in limited quantities, unveils unique terroirs that the Cellar Master has chosen to highlight through the prism of an individual year. Each bottle is the result of the House's artisanal savoir-faire and is numbered to reflect its rarity. N°16 is the fourth opus in the Collection, following N°8, launched in 2017 - N°7, in 2020, and N°14 in 2022.

N°16 is an outstanding Blanc de Blancs made entirely from Grands and Premiers crus from the Côte des Blancs and the Montagne de Reims. It is a limited edition cuvée which honours Champagne's various white varieties through a blend of Chardonnay and the region's forgotten grape varieties: Arbane, Petit Meslier and Pinot Blanc.

## TASTING NOTES

To the eye, a bright wine with silvery hues. AYALA N°16 unveils a complex nose and an expression of multiple fruit facets: mirabelle plum, candied lemon peel and white grapefruit. Notes of white flowers, honey acacia and fresh hazelnut will complete this subtle nose. The tasting is followed by a precise and acidulated attack with notes of apricot, yuzu and eucalyptus. A silky, elegant mouth with great freshness. This chiselled wine offers a great complexity and a lengthy, saline finish.

## HOW TO SERVE

AYALA N°16 pairs marvelously with a scallops ceviche with Granny Smith apples and a touch of basil oil, Gravlax salmon with lemon thyme, lemon pie with an almond crust pastry or a poached apricot with verbena.

<b>VINTAGE</b> 2016
<b>STYLE</b> Champagne
<b>BLEND OF GRAPES</b> 50% Chardonnay 50% Pinot Noir
<b>WINEMAKER</b> Julian Gout
<b>ALCOHOL</b> 12%
<b>RESIDUAL SUGAR</b> 5.4g/l

