

CHAMPAGNE AYALA

Long known as the “sleeping beauty of Champagne,” because of its prominence in the late 19th and first half of the 20th century, Caroline Latrive, one of three female cellar masters in champagne, now reigns queen over the stunning Art Deco cellars dating to 1912.



N°14 Rosé 2014

Champagne, France

ESTATE

Ayala is one of the most exciting stories in Champagne today, and almost the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team, lead by the immensely talented female winemaker, Caroline Latrive, handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision. The House's style is based on Chardonnay-focused wines that deliver immense pleasure, freshness and elegance.

WINE

N° 14 is the third opus from the “COLLECTION AYALA,” a set of cuvees produced in limited quantities, unveiled only as they approach their peak level of drinkability. This ephemeral cuvée is 60% Chardonnay and 40% Pinot Noir — including Grand Cru Aÿ red wine. Thanks to its extended ageing in the cellar and a low dosage of 5.3 grams/liter, N° 14 expertise, the ephemeral cuvée N°14 is composed of the five emblematic Grands Crus that form the backbone of the House's blends. Caroline Latrive wanted to work the crus in equal proportions, exclusively from the 2014 vintage and for the first time in a rosé version.

VINEYARD

Ayala currently owns 35 acres in Champagne. Thanks to its privileged location in the heart of the Grand Crus of Montagne de Reims and their link to Bollinger, they also have unique access to top quality grapes. The Chardonnay is sourced from 3 Grand Crus in the Côtes des Blancs: Chouilly, Cramant and Le Mesnil-sur-Oger. The Pinot Noir is sourced from 2 Grand Crus in the Montagne de Reims, Aÿ and Verzy.

Farming: Ayala encourages their growers to use organic fertilizers and avoid insecticides, herbicides and pesticides.

WINEMAKING

Variety: 60% Chardonnay, 40% Pinot Noir

Fermentation: Primary fermentation occurs in small stainless steel vats, followed by a precise blending and secondary fermentation.

Ageing: 6 years on the lees after disgorgement under cork (not crown)

Dosage: 5.3 g/L

Alcohol: 12.0% ABV

VINTAGE

2014 marked an exceptional year: After the sunniest June in 50 years, which resulted in a fairly early flowering, the months of July and August in particular were the coldest for almost 50 years. The quality of the grape was definitely there; the acidity was preserved by the cold summer, and parasites were kept at bay by a bright September, which allowed a beautiful maturity. There was a great balance achieved between maturity and acidity in the grape musts.

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WINEENTHUSIAST

“This is the third in an open-ended series of limited-production Champagnes. This new iteration is now beginning its rich maturity, with five Grand Cru villages at its heart. It is a finely textured wine with weight and dryness mitigated by the ripe fruit.”—R.V.

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James Suckling

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