

LE BLANC DE BLANCS A/19

A SIGNATURE CUVÉE

As the most featured grape variety in Champagne AYALA's blends and the foundation of the pure and balanced style of the Maison, **Chardonnay** is the essence of the brand ambition embodying the excellence and expertise of this grape variety in Champagne.

Therefore, Maison AYALA makes Le Blanc de Blancs its signature champagne and introduces A/19, a unique expression of this cuvée.

This new 100% Chardonnay blend from the **Grands and Premiers Crus** captures the purity of chalk from both the **Côte des Blancs** and the **Montagne de Reims**, from the **2019 harvest**.

As a reminder, this edition is a rollout of A/18 concept and will be followed by new expressions that will continue to explore the diversity of Champagne's Chardonnay Terroirs. Champagne AYALA will craft new editions, bringing together complementary Terroirs that tell a new story, from one edition to the next.

PURITY AND FRESHNESS

THE ART OF BLENDING

A **100% Chardonnay blend from the Grands and Premiers Crus** from both the Côte des Blancs and the Montagne de Reims.

This **new edition A/19** blends 6 **complementary crus** selected during the 2019 harvest.

4 Grands Crus from the Côte des Blancs	1 Premier Cru from the Côte des Blancs
Chouilly Freshness and fruit	Cuis Silky texture
Cramant Liveliness and breadth	1 Premier Cru from the Montagne de Reims
Le Mesnil-sur-Oger Tension	Vaudemange Depth
Oger Chalky minerality	

2019 viticultural year : after a mild, sunny fall and winter, 2019 spring turns out dry, rainy and stormy at the same time. It was followed by a scorching summer with day record high temperatures and cool nights, giving a dynamic maturation, especially for Chardonnay. The harvest begins early september with healthy grapes and the promise of a vintage of rare quality. Wines are balanced, elegant and structured with great ageing potential.

A SPECIFIC SAVOIR-FAIRE

Micro-vinification of individual plots in small stainless-steel vats

6 years of ageing from harvest to release

Dosage : **Extra Brut 5g/L**, to express the purity of this wine's style

THE WORDS OF OUR CELLAR MASTER

"Bright, with fine, dynamic bubbles. On the nose, AYALA Le Blanc de Blancs A/19 unveils elegant aromas of pear, grapefruit and jasmine, followed by honeyed tones. On the palate, the wine is forthright and open with notes of blood orange and pastry. An extremely vivacious wine with beautiful bitter notes and the chalky minerality that is so characteristic of Maison AYALA's signature cuvée".

Julian Gout, Cellar Master

GASTRONOMY

Elegant, simple cuisine focussed around quality ingredients without adornment, echoing the outstanding purity of this wine. Its vivacious character makes it an excellent aperitif, but it would also go exceptionally well with starters or fish dishes such as scallop carpaccio, citrusy sea bass tartare, or oysters.

SERVING TIPS

SERVICE TEMPERATURE: 10°

RECOMMENDED GLASSWARE: A tulip glass, round with a narrow rim to showcase the wine's aromas and flavours.