




AYALA
CHAMPAGNE
MAISON FONDÉE À Aÿ EN 1860

COLLECTION
N°18
BLANC DE BLANCS D'Aÿ

With **AYALA Collection N°18**, Champagne AYALA unveils the first **Blanc de Blancs** from the Grand Cru of Aÿ crafted by a Champagne House.

Sourced exclusively from the **House's own vineyard** in Aÿ, the birthplace of the House since 1860, this vintage cuvée showcases a unique **interpretation of Chardonnay, Champagne AYALA's signature grape variety**. Chardonnay from this land reveals a distinctive expression here, where its natural finesse meets the structure and richness characteristic of the Terroir of Aÿ.

AYALA Collection N°18 is the **fifth opus** in the Collection, following N°8, launched in 2017 - N°7, in 2020, N°14 in 2022 and N°16 in 2024.

RICH & GENEROUS

THE ART OF BLENDING

SINGLE-VINEYARD : 100% Aÿ GRAND CRU

BLANC DE BLANCS : 100% Chardonnay on chalky soils

VINTAGE 2018

Estate Vineyard : Named plot Cocheret

Average vine age: 50 years

Harvest : September 4, 2018

2018 viticultural year: A rainy winter and a mild spring were followed by a dry, sunny summer, heralding optimal conditions for an early harvest. This meant that grapes were plentiful and in near-perfect condition, particularly the Chardonnays. Despite a warm year, the region's finest Terroirs showed themselves at their very best, thanks to the cool clay sub-soils in the Champagne region. The cru of Aÿ, a rich and generous Terroir, benefits from an ideal exposure that enhances optimal grape ripening and giving the Chardonnay from this land its characteristic structure and finesse.

A SPECIFIC SAVOIR-FAIRE

Micro-vinification in small stainless-steel vats

6 years of ageing on lees and a long post-disgorgement rest

Dosage: **Extra Brut 5g/L**

Limited edition : **9998** bottles

THE WORDS OF OUR CELLAR MASTER

«To the eye, a brilliant wine with golden hues, AYALA Collection N°18 reveals an inviting nose with notes of pear, Mirabelle plum and pomelo, alongside hints of brioche, fresh hazelnut and a touch of eucalyptus. On the palate, the wine is generous, with a lively opening revealing ripe fruit aromas, pastry and chalky notes characteristic of the Aÿ Terroir. A structured and generous cuvée offering impressive length and a creamy finish.»

Julian Gout, Cellar Master

GASTRONOMY

AYALA Collection N°18, a generous and creamy wine, finds its perfect balance alongside dishes of equal richness for true gastronomic harmony : creamy Bresse chicken with morel mushrooms, Vitello tonnato, or stuffed eggplant with veal, served with slow-cooked heritage vegetables.

SERVING TIPS

SERVICE TEMPERATURE : 10°

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

AYALA Collection N°18

FAQ

What is the concept behind the "Collection AYALA" ?

The House has always been committed to cultivating the diversity of its Terroirs; the "Collection AYALA" is the perfect embodiment of this vision. This collection of ephemeral cuvées, released at their peak in limited quantities, reveals one or several distinctive 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. AYALA Collection N°18 is the fifth opus.

What is the competitive environment of AYALA Collection N°18?

AYALA Collection N°18 is positioned within the prestige cuvée segment, alongside single-cru or single-plot champagnes such as Le Ciergelot (Joseph Perrier), L'Inattendue (Henriot), Hommage à William Deutz and Le Léon (Philipponnat). It nevertheless stands apart through a strong point of distinction: Champagne AYALA is currently the first House to have released a 100% Chardonnay cuvée from the Grand Cru of Aÿ, offering a singular expression of Chardonnay on this exceptional terroir, long renowned for the outstanding quality of its wines.



How does Champagne AYALA reinforce its reputation as a Chardonnay expert with this new opus of the "Collection AYALA"?

As the most featured grape variety in Champagne AYALA's blends and the foundation of the pure and balanced style of the House, Chardonnay is the essence of the brand ambition embodying the excellence and expertise of this grape variety in Champagne. Through several cuvées, notably two opus of the "Collection AYALA" and its emblematic cuvée, AYALA Le Blanc de Blancs, the House offers different interpretations of it. With AYALA Collection N°16, it explored a singular vision of Blanc de Blancs through Champagne white forgotten grape varieties other than Chardonnay. With AYALA Le Blanc de Blancs A/18 or A/19, the House blends a selection of six Chardonnay crus from the Côte des Blancs and the Montagne de Reims in a pursuit of balance and complementarity. With AYALA Collection N°18, the House presents for the first time a single-vineyard Blanc de Blancs, made from 100% Chardonnay and sourced from a single cru and a specific plot, offering a precise and unique reading of the Aÿ Terroir. Through these different expressions, Champagne AYALA demonstrates its ability to explore the many facets of Chardonnay and reveal its full singularity.

How does Chardonnay express itself on a Terroir like Aÿ?

The Terroir of Aÿ, like that of the Côte des Blancs, is defined by chalky soils particularly well suited to the expression of Chardonnay. Combined with a south-facing exposure, this configuration allows for exceptional ripeness of the grapes and offers a rare expression of Chardonnay on a cru predominantly planted with Pinot Noir. Champagne AYALA owns parcels on this Terroir planted with both Pinot Noir and Chardonnay. With AYALA Collection N°18, the House chose to highlight this vineyard and offer a different interpretation of its signature grape variety. Chardonnay reveals a distinctive expression here, where its natural finesse meets the structure and richness characteristic of the Terroir of Aÿ.

Why was the "Cocheret" plot chosen for this single-plot cuvée? What makes it special?

The "Cocheret" plot is part of the House's vineyard. Situated on a south-facing slope, it is planted with vines dating from 1977 to 1991, averaging around 50 years of age, which contributes to the cuvée's aromatic complexity.