

CHAMPAGNE AYALA

A/18 Le Blanc de Blancs

Champagne, France

ESTATE

Ayala is one of the most exciting stories in Champagne today, almost the definition of a boutique Champagne producer. This historic house has been rivitalized by a small, young and dynamic team that handles every step of production, from grape reception to labeling, in their jewel of a facility. Ayala crafts Chardonnay-focused wines that deliver immense precision, elegance and pleasure.

WINE

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 maison's ambition to embody the excellence and expertise of the grape variety in Champagne. Maison AYALA makes Le Blanc de Blancs its signature Champagne.

VINEYARD

Ayala currently owns 35 acres in Champagne. 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 2018 vintage.

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

WINEMAKING

Variety: 100% Chardonnay

Fermentation: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars. Microvinification of individual plots happens in stainless steel vats.

Aging: Cellar-aged for almost 6 years.

Dosage: 5 g/L Extra-Brut.

Alcohol: 12%

VINTAGE

The winter of 2018 was rainy but the spring that followed was mild. A dry, sunny summer led to an early harvest. Thanks to the cool clay sub-soils in the Champagne region, the grapes were optimal, despite a otherwise warm year.



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"This blanc de blancs has excellent balance between citrus, stone fruit and chalky minerality. Yeasty, creamy in texture, with excellent freshness, fine bubbles and a dry finish." -J.S 4/24